INDEPENDENT PRESBYTERIAN CHURCH COOK BOOK

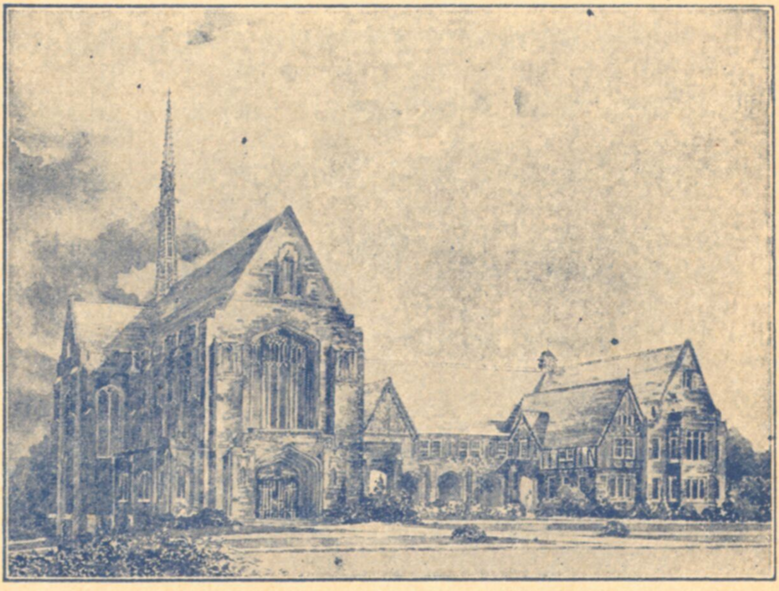
COOK BOOK

Published by

Woman's Organization

of the

INDEPENDENT PRESBYTERIAN CHURCH



Independent Presbyterian Church

• A number of years ago the Woman's Organization published a Cook Book for the use of the women and friends of the Independent Presbyterian Church. The time has come to publish another one, by using many of the recipes of the old book and adding new ones.

It is not claimed that they are original, but they have been tested and are recommended by many well-known housekeepers —as indicated by names attached.

We thank you.

THE WOMAN'S ORGANIZATION

— This page is the gift of Mr. Victor H. Hanson —

Dedicated in Friendship
...to...
Mary F. Edmonds

★ The Woman's Organization of the Independent Presbyterian Church wish to thank and recommend the advertisers who have made this book possible. We solicit patronage from our friends.

Preface

"The less refined, the
less they cook."

Cooking is a fine art, and to be successful one must be painstaking, thorough in detail, and be guided by a system of rules. Study the principles laid down plainly in the very beginning of this book. Apply them to all food materials, use common sense and ingenuity, and one can make an endless variety of dishes.

Directions and Explanations

"Boiling" is immersing the article to be cooked in water after it has reached the boiling point.

"Steaming" is cooking by exposing the food to steam.

"Stewing" is boiling the food in a small quantity of water.

"Baking" is cooking food inside the oven.

"Roasting" is cooking before a clear fire by suspending the article and allowing it to revolve.

"Broiling" is quickly searing or browning the food before the cooking begins, in order to shut in the juices. It can be done successfully on top of a stove, over a bed of live coals, or in a hot oven.

"Fricasseeing" is sauteing food and then stewing.

"Sauteing" is frying in a small quantity of fat, cooking the food on one side, and then turning it over and cooking the other side.

"Frying" is cooking food by immersing in hot fat.

Olive oil and lard, or lard substitutes, are generally used for frying. It can be clarified and used a number of times.

"To clarify fat," add slices of raw potato and heat the fat gradually until the potato browns. Then strain through a cloth or fine sieve.

Use for crumbing, stale light bread. Save all the pieces trimmed from bread when making toast or sandwiches. Dry by placing in a warm oven or a warmer. Grind in a meat grinder and sift. Use sifted crumbs for outside crumbing, and the larger crumbs for puddings and cooked mixtures.

Egg, used for crumbing, is beaten enough to mix the yolk and white well, and diluted with sweet milk, allowing two tablespoons of liquid to each egg.

"Marinating" is covering food with a liquid, most often French dressing, and allowing it to stand to absorb flavor and moisture.

"Caramelizing" sugar is heating it until it melts and browns. The sugar is placed in a heavy pan, without water, and heated with constant stirring until a golden brown syrup is formed.

"Larding" is drawing small pieces of salt pork through the surface of lean meat. It adds very much to the flavor of lean meats.

"Daubing" is making incisions into meat and inserting strips of pork—or prepared dressing.

"Boning" is freeing the flesh from bones, leaving the meat whole. A boned fowl is generally stuffed with meat that has been cooked, ground and seasoned, then pressed into shape and served hot.

"Trussing" is shaping fowls for baking by tying or by the use of skewers.

Flour, meal, powdered sugar, baking powder, and soda should always be sifted before using. Use glass measuring cup holding one-half pint, divided into fourths and thirds. To insure good results correct measurements are absolutely necessary. Do not put the cup into the flour or meal and dip it up, but put the ingredients into the cup by spoonfuls until it is level full.

Do not confound stirring, beating and folding.

"To stir" is to blend ingredients with a circular motion.

"To beat" is to turn ingredients over and over, bringing the under surface continually to the top.

"To cut and fold" is to make incisions in the batter with the side of the spoon. Turn the mixture very carefully upside down, and enfold the air that has been stirred or beaten into it. This is done with a spoon by lifting the under part and carefully putting it on top.

Teaspoonsful and tablespoonsful are always measured level unless specified in the recipe.

A rounding spoonful is as much over the edge of the spoon as in the bowl.

A "heaping" spoonful is all the spoon will hold.

In most of the recipes given in this book the ingredients are measured instead of weighed, but for your convenience the table of weights is given on following page.

Gelatine Hints

Always use a real orange and lemon in making your desserts and salads, and take advantage of the pure health-giving vitamins the fresh fruits contain.

Electric Refrigerators—Ices and sherberts may be chilled or frozen more satisfactorily in the trays with the addition of gelatine.

If you wish to combine fresh pineapple with gelatine, always first scald the pineapple, both fruit and juice. When using canned pineapple this is not necessary, as the pineapple has already been cooked.

Jellied desserts and salads are a great help to the busy housekeeper, as they may be prepared hours before needed, or even the day before, and when guests arrive there is no last minute hurrying.

Instead of making fruit jellies during the hot summer months, can the juice, with or without sugar. Then during the winter months make gelatine jellies as you need them.

Melted ice cream should never be thrown away. Stiffen it with gelatine, using one envelope of dissolved gelatine to the pint of ice cream. Chocolate, strawberry, coffee and pistachio are especially delicious. Chopped raisins, dates, nuts, cherries or marshmallows make an excellent combination.

Use left over coffee for coffee jelly, coffee Spanish cream or mocha sponge

Cream puffs and eclairs may be filled with Bavarian cream. Filling should be put in just before serving that the crust may remain crisp. These are very effective when filled witth strawberry Bavarian cream and garnished with a few whole berries.

Gelatine will harden much quicker if put in several small molds than in one large one. In summer, without ice, it is sometimes necessary to increase the amount of gelatine or decrease the liquid specified.

The canned soups are easily made into jellied soups, and are appetizing when served on a hot summer day. They should be more highly seasoned than when served hot.

Fruits embedded in a clear, sparkling, transparent jelly show to unusual advantage.

Pour cold water on serving dish on which you wish to unmold jelly. Then if the mold fails to fall in the proper place, it is an easy matter to slide it into position. Or, if a lace paper doily is placed upon the serving plate and gelatine turned out upon it, it may be moved about as desired on the plate.

Gelatine has a nutritive value which is often overlooked when preparing foods for the sick and convalescent.

Save the excess liquid from your pickled peaches or pears. Combined with gelatine, it will make an excellent jellied salad. Bits of fruit, chopped nuts or olives may be added.

With a gelatine vegetable salad, try using the vinegar which has been used over beets, and note the flavor and attractiveness.

Serve a rather tart pineapple jelly as a relish with meat, especially veal or lamb.

Mold slicd pineapple with jellied tongue; pineapple slices in mint jelly is a delicious accompaniment to lamb or mutton roast.

Left over jelly may be whipped until light, a small amount of whipped cream added and a few nut meats to form a delicious sauce for sherbets, ice cream or water ices.

Weights and Measures

Dry Weights and Measures

Two cups=1 pound sugar, salt, fruit and meat.
Two round tablespoonsful flour=1 ounce.
One tablespoonful of salt=1 ounce.
Sixteen ounces=1 pound.
Four cups sifted flour=1 pound or 1 quart.
Ten medium eggs=1 pound.
Three cups of meal=1 pound.
One pint oatmeal or cracked wheat=1 pound.
One pint of granulated sugar=1 pound.
Two and one-half cups of powdered sugar=1 pound.
Two cups solid butter=1 pound.
One tablespoon soft butter=1 ounce.
Butter the size of an egg=1 ounce, 1/4 cup.
Two round tablespoonsful of coffee=1 ounce.
Five heaping tablespoonsful of sugar or salt=1 cup.
Two teaspoonsful=1 tablespoonful.
Twelve tablespoonsful=1 cup.
Eight heaping tablespoonsful=1 cup.

Weights and Measures—Liquid

Sixty drops=1 teaspoonful, 2 teaspoonsful=1 dessert spoon.
Two teaspoons=1 tablespoon, 4 tablespoonsful=1 wine glass.
Two wine glasses=1/2 cup; 16 tablespoonsful=1 cup.
Four gills=1 quart or 2 cups; 2 pints=1 quart.
Four quarts=1 gallon.
Two tablespoonsful=1 ounce.
Four saltspoonsful=1 teaspoonful.
One pint milk=1 pound.

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Appetizers and Hors d'Oeuvres

Hors d'oeuvres are comparatively easy to prepare and make attractive trays or compartment platters. For Sunday night supper they can be quite the most important item on the menu. Followed by one hot dish, such as deviled crab or cheese souffle, and a simple dessert of fruit, you have a very substantial supper and one to delight the most fastidious guest. Suggestions in addition to the recipes hereafter given are: Pimento cups stuffed with cheese; caviar canapes decorated with pearl onions; halves of hard-cooked eggs stuffed with sifted egg yolk mixed with mayonnaise and pimentoes; mashed grilled sardines on toast, tomato and anchovy canapes; green stuffed olives; California ripe olives; crisp celery stuffed with roquefort cheese; stuffed olives wrapped with bacon; tiny link sausage, broiled, drained, served on toothpicks; artichoke hearts marinated in lemon French dressing; potato salad with pearl onions; small red beets, marinated; antipasto, anchovy filets, tuna fish, green asparagus tips, marinated; crab meat salad; yellow tomatoes stuffed with caviar; cucumber stuffed with cheese and sliced. Garnish with watercress, parsley and green pepper rings; green peppers, stuffed with highly seasoned cream cheese and put in refrigerator to harden, then sliced. Also makes an attractive garnish.

Canapes (as tiny appetizers are often called) may be served in the living room before dinner, at the table as first course of luncheon or dinner, or, if they take the form of open-face sandwiches or toast rounds they are quite at home on the afternoon tea table.

Suggestions for canapes:

Highly-seasoned crab meat
Mashed sardines with lemon juice
Anchovy paste with lemon juice
Shredded tuna with sandwich spread
Chutney and deviled ham
Pate de foie gras
Grated Parmesan cheese on butterthins
Sandwich cheese with mustard, melted on toast
Chopped boiled ham with tomato sauce

Garnish with sprigs of parsley or chopped watercress, olive rings, grated carrots, tiny stars of red and green pepper, circles of pickled beets, or riced egg yolks.

Sardine Canape

1 large can sardines
2 cream cheeses
2 tablespoons butter
1 small grated onion
Cayenne to taste

Mix to a paste and spread on small rounds of toast

Sardine Canape

Sardines mixed with cracker crumbs and hard-boiled eggs, moistened with lemon French dressing. Serve on lettuce leaf with bits of celery. Dash of cayenne.

Mrs. W. L. Staggers.

Cream Cheese Canape

Small round of buttered toast, cream cheese with chopped anchovy mixed with mayonnaise or "lemon French dressing," a dash of red pepper, topped with slice of olive.

Mrs. Walker Percy.

Stuffed Olives

Very large olives seeded and stuffed with Philadelphia cream cheese, moistened with French dressing. Served on lettuce leaf or toasted crackers.

Anchovy Relish

Cut bread into rounds. Fry quickly in deep fat. Spread with anchovy paste and creamed butter. Garnish with capers and parsley.

Mrs. Frank Fowlkes.

Dried Beef and Cheese Canape

5 ounces dried beef
1¼ cups American cheese
1 small can tomato paste
1 tablespoon butter

Dash of Tobasco and Worcestershire sauces, to taste.

Run the beef and cheese together through a grinder, twice.

Heat tomato paste till it comes to a boil; add mixture of beef and cheese and the butter. Mix well, and add sauces, a little at a time, until the right taste is acquired. Spread on saltines or butter thins, place under broiler until slightly brown.

This makes enough for fifty crackers. It may be kept in the refrigerator and used as needed.

Mrs. E. R. Wright.

Cheese and Olive Canape

Finger lengths of bread
1½-ounce package Roquefort cheese
½ package cream cheese
Stuffed Spanish olives

Toast bread on one side only and spread with blended Roquefort and cream cheese. Garnish with overlapping slices of olives.

Mrs. Ethel Hunt.

Mushroom Canape

1 pound fresh mushrooms
1 cup cream sauce
¼ pound grated cheese

Skin and stem mushrooms; boil until tender; mince very fine; add with part of cheese to cream sauce. Place on small toast rounds, sprinkle with grated cheese and a little cayenne. Place in oven until cheese melts, and serve hot.

Roquefort Cheese Canape

½ cup butter
½ cup cheese

1 tablespoon Worcestershire sauce; 3 drops Tobasco; cream the butter and cheese together; add seasoning. Spread as appetizer on salted crackers or butter thins.

Rolled Chipped Beef

1 pound chipped beef
4 Philadelphia cream cheeses
1 teaspoon finely-chopped onion
1 cup nuts

Get freshly-sliced beef; cream the cheese, add nuts and onion. Take a slice of chipped beef, spread with thin layer of cheese mixture, and roll. Trim off ends. Place in refrigerator until chilled.

Shrimp Appetizer

1 pound boiled shrimp; mayonnaise, sour pickles; grated cheese.

Toast small round slices of bread. Cut up fine the shrimp and add 2 tablespons of finely-chopped sour pickle. Mix with mayonnaise; sprinkle thickly on toast; cover with layer of grated American chese. Run under flame of oven until cheese melts. Serve hot.

Peanut Butter Appetizers

Small rounds of lightly-toasted bread, buttered. Spread thickly with peanut butter, a dash of cayenne, and a small piece of bacon. Run under flame and brown.

Canape of Crabmeat

1 cup fresh crab meat
½ cucumber, chopped fine
1 small grated onion
4 slices chopped bacon, very crisp

Marinate in French dressing the crab meat, cucumber, and onion; drain and add bacon. Pile high on toast and put three or four capers on top of each.

Canape of Crabmeat

½ pound crab meat
½ pound cooked mushrooms

3 tablespoons cream sauce. Season with salt, pepper and paprika. Combine crab meat, mushrooms and sauce. Spread small rounds of toast with anchovy butter, and then with crab mixture, and cover with grated Parmesan cheese and toasted bread crumbs. Brown in quick oven. Garnish with parsley.

Cheese Canape

1 cup butter
1 cup Roquefort cheese
2 tablespoons Worcestershire sauce
5 drops Tobasco

Cream butter and cheese together, adding seasoning. Spread as appetizer on salted crackers. Can be kept in ice box for several days.

Hot Lobster Hors d'Oeuvres

Make thick white sauce and let cool. To this add fresh lobster. Spread thickly on rounds of toast and sprinkle with grated yellow cheese. Brown quickly in oven and serve hot.

Stuffed Celery

¼ pound Roquefort cheese
½ pound cream cheese
2 lemons
1 teaspoon Worcestershire sauce
Paprika
½ cup mayonnaise

Blend the cheese and mayonnaise. Add lemon juice, sauce and paprika, and stuff the short, tender stalks of celery.

Cauliflower Canape

Slice row cauliflower very thin and spread with a mixture of creamed roquefort cheese.

Avocado Canape

Mashed avocado. lemon juice, onion juice, salt, paprika and enough mayonnaise to moisten. Spread on crackers or on rounds of thin bread as an open sandwich. Press half olive into centre of sandwich.

Mrs. Ewing Hulsey Elmore

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Soups

Soup Stocks

To 4 pounds of beef add 4 quarts of cold water and 1 tablespoon of salt, 1 bay leaf, 6 cloves, 1 onion, 1 carrot, 1 turnip, 1 dozen whole black peppers. Bring slowly to simmering point, never allowing to boil up. If bone in shank have it broken and for 4 pounds cook four hours. If brisket, cut into squares and cook two hours. Beefsteak bones, ends of steak and chops, cold meats that cannot be used otherwise, either cooked or raw, should be used for stock. When done, boil up well for 10 minutes and set away to cool. When cool, skim off all the fat and use the stock as desired for the basis of all consomme and vegetable soups.

To Clarify Stock

To every quart of stock allow the white of one egg, slightly beaten. Heat together and boil up once. Set on back of stove 10 minutes. Skim off the egg, and strain. Clarify compound stock and you have consomme.

Garnishes for Soup—
Croutons

Small fancifully-cut pieces of lightbread fried or toasted and sprinkled over soup just before serving.

Soup Jam

Half bushel ripe tomatoes, ½ peck okra, 1 dozen ears corn, ½ quart onions (chopped), ½ teaspoon salt, ¼ cup sugar, 8 green peppers. Cook tomatoes very low, then add other vegetables and cook until done. Seal in glass jars while hot. Boil soupbone and add stock when serving. Also the addition of sweet milk makes delicious cream soup.

Mrs. Lovell Yerkes.

Chicken Gumbo

1 chicken
1 dozen oysters
1 pound shrimp
1 pint okra
2 tablespoons of butter
3 onions
1½ cups crab meat
1 slice ham
1 can tomatoes
3 stalks celery

Season with bay leaf, pod of red pepper, and sprig of parsley.

Cut chicken, ham into pieces. Rub butter into soup pot, and when hot add chicken, ham, crab, shrimp and oysters. Cover and let simmer 10 minutes; then add chopped onion, parsley, celery, bay leaf, okra, and tomatoes. Add three quarts water and let simmer gently for one hour or longer. Serve with dry-cooked rice.

A New Orleans Recipe.

Crabmeat Soup

Thin cream sauce made with pure cream, instead of milk. Add sherry jell, Worcestershire sauce, and few drops of Tabasco. Add crab meat, and serve very hot.

Mrs. J. A. Norman.

Velvet Chicken Soup

One large chicken, boiled. When done take breast, chop fine. Mash this with same quantity of chopped almonds. Use stock from chicken, mix with chicken and almonds. Last of all, add cup thick cream. Salt and pepper to taste.

Mrs. J. H. Deadrick.

Puree of French Peas

One can of peas. Place in saucepan with slice of ham, 1 onion, stuck with 2 or 3 cloves. Cover with 2 quarts of beef broth. Boil for one hour. Remove ham and onion, press through sieve and put to boil again, adding ¼ pint of cream, salt and pepper to taste. Beat yolk of egg with ¼ cup of cream. Stir briskly in soup. Add 2 tablespoons of butter, add 1 teaspoon chopped parsley, and serve.

Mrs. W. B. Leedy.

Extra Onion Soup—Au Gratin

1½ quarts of meat broth
6 medium-sized onions
¼ cup of butter
1 teaspoon Worcestershire sauce
Salt and pepper to taste
Toast—grated Parmesan cheese

Slice onions thin and brown carefully in butter; add broth, Worcestershire sauce, salt and pepper, and simmer until the onions are tender. Pour into earthenware tureen or oven glass casserole. Arrange on top slices of toast or French rolls (split and toasted). Sprinkle with cheese and place under broiler until cheese melts and browns. Serve hot.

George Rector.

Onion Chowder

Two cups finely cut onions, 2 cups of milk, 2 tablespoons of butter, 2 tablespoons of flour, 2 teaspoons of salt and dash of paprika. Boil onions in 3 cups of boiling water for 30 minutes in uncovered vessel; add milk, and when it comes to a boil add butter and flour, which has beeen rubbed till smooth. Boil 5 minutes. Dust with paprika. It is well to have butter very soft before rubbing the flour into it. This makes 1 quart of chowder.

Mrs. A. E. Kennington.

Corn Soup

1 pint can of corn
1 pint boiling water
1 pint milk
1 large slice of onion
2 tablespoons butter
2 tablespoons flour
1 teaspoon salt
Few grains pepper

Chop corn, add water, simmer 20 minutes. Rub through a sieve. Scald milk with onion; remove onion, add milk to corn. Bind with flour and butter cooked together. Add salt and pepper to taste.

Mrs. Walter Henley.

Tomato Bisque

1 can tomatoes
1 teaspoon sugar
1 tablespoon butter
1 onion (small)
Pinch of soda
1 tablespoon butter
1 tablespoon flour
Salt and red pepper to taste
1 pint boiled milk

Cook tomatoes and onion until thoroughly done. Add seasoning. Press through colander. Thicken with butter and flour. Add boiled milk when ready to serve.

Tomato Bouillon

One quart of tomatoes, 1 quart can of cold water, 1 heaping teaspoon celery seed, 3 slices onion, cayenne pepper, and salt. Let cook for an hour, simmering on back of stove. Strain through bag. Clear with white of egg. Serve with thin slice of lemon.

Mrs. J. H. Deadrick.

Jellied Bouillon

1 envelope Knox gelatine
1 No. 3 can tomatoes
Same amount water
2 small onions, cut up
1 stalk of celery and top
2 cans Campbell's bouillon
Salt and pepper

Soak gelatine in cup cold water. Put in the tomatoes with same amount of water, onions, and celery, and boil gently 30 minutes. Add bouillon and strain. Put this mixture back on stove and bring to boil. Add gelatine, strain through cheese cloth, and let congeal. Helen J. Wells.

Mushroom Soup

½ pound fresh mushrooms
1 tablespoon butter
2 tablespoons flour
1 cup chicken stock
1 quart milk

Boil the mushrooms 20 minutes. Drain well and grind in food-chopper. Put butter in saucepan; blend in flour; add chicken stock and cook until thick. Then add mushrooms, salt and red pepper. Just before serving add boiling milk and top with spoonful whipped cream.

Spinach Soup

4 cups chicken stock
2 quarts spinach
3 cups boiling water
2 cups milk
¼ cup butter
⅓ cup flour
¼ teaspoon sugar
⅛ teaspoon soda
Salt, pepper and paprika

Wash, pick over and cook spinach 30 minutes in boiling water, to which has been added sugar and soda. Drain, chop and rub through sieve. Add stock, heat to boiling point, bind with butter and flour cooked together. Add milk, and season with salt, pepper and paprika.

Cream of Potato Soup

Cover 2 medium-sized sliced potatoes, ½ onion and 1 stalk celery with boiling water. Cook until the potatoes are tender, discard the celery and onion and press the potatoes through a sieve with the liquid in which they were cooked. There should be a generous pint in all. Add 2 cups white sauce, and also milk or white stock, to make the consistency desired. Remove from the fire and stir in the beaten yolk of an egg, diluted with half a cup of cream. Season with half teaspoonful each, or more, of salt and paprika. At serving sprinkle with finely-chopped parsley.

Cream of Almond Soup

1 quart chicken stock
1 cup cream
2 hard-boiled eggs
¼ pound almonds
1 teaspoon flour
Salt and pepper

Blanche almonds, grind in food chopper, mix with finely-chopped egg yolks. Add to stock and let come to a boil. Make paste of flour and a little cold stock. Add to above with salt and pepper. Keep hot until ready to serve. Just before serving add cream and whites of eggs which have been rubbed through a sieve. Serve with tablespoon whipped cream on each plate.

Mrs. William M. Leary.

Cream of Pea Soup

One can (large) peas, 1 quart strong chicken stock, 1 cup cream or rich milk, 2 tablespoons butter, 1 tablespoon flour, 1 onion, salt and pepper. Cook peas, onion and stock together 20 minutes. Then remove onion and rub peas and stock through a sieve. Return to fire and let simmer 10 minutes. Rub butter and flour to a cream, and gradually add to this a cupful of hot soup. Then pour mixture into pan with all the soup, add pepper and salt and cream. Gently boil three minutes and serve immediately.

Mrs. George Morrow, Jr.

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Fish, Oysters, Crab, Shrimp

We are indebted to famous New Orleans cooks for many of the following recipes:

Broiled Spanish Mackerel

Split fish down middle of back. Season by rubbing with salt, pepper, and a little olive oil. Place on broiler and brown well on both sides. When done, place on heated platter. Pour over it a little melted butter and the juice of a lemon. Garnish and serve with sauce a la Maitre d'hotel.

Pompano and sea trout are broiled in same manner. Always brush heated broiler with butter or bacon drippings before placing fish on.

Fried Fish

Fish fried in deep fat are cut in small pieces, seasoned, dipped in flour, then in beaten egg, and then rolled in finely-ground bread or cracker crumbs. This forms a crust that keeps in the juices and holds the fish in shape. Some cooks prefer to roll the fish in corn meal without the egg. Fry in deep fat and only a few pieces at a time to insure an even temperature.

Baked Fish

Baked fish is a very common method of preparing a fish from three to four pounds in weight. If it is one of the flaky variety it should be larded by placing a few strips of fat salt pork or bacon over it. To keep it from sticking, a few pieces of fat may be placed below it on rack. A little water should be added, and the fish should be baked in a moderately hot oven—about 10 to 15 minutes per pound should be allowed for baking time. In taking fish from pan care should be taken not to break it. Baked fish may be served with any sort of bland or piquant sauce. When preparing a stuffed baked fish, wash, wipe dry and sprinkle inside with salt. Fill with stuffing and sew up opening. Lay the fish back upon the rack. Put a little fat in the pan, dredge with flour, and bake in moderate oven about an hour, basting with the fat in the pan. At the last increase the heat and brown well.

Trout Margarette

Get large trout, having it boned at the market. Sew in cheese cloth, boil in roaster with water and lemon juice. Make a good cream sauce seasoned lightly with a dash of Worcestershire sauce. To this sauce add one pint cooked shrimp, one pint oysters, and one can mushrooms. Let this simmer until the oysters begin to curl. Pour over fish on large platter and garnish with parsley.

Mrs. Dennis J. Ponceler.

Cold Fish Baratavia

4 pounds red snapper.

Boil or bake as for hot baked fish, but season with onion, garlic, parsley, salt, pepper, cayenne and thyme and bay leaves. Anything served cold must be more highly seasoned. When cooked put on ice to harden. When cold put it on your best platter and treat it like a cake. Ice it solidly with mayonnaise and surround it with tomatoes, quartered, and sprinkle with chopped celery, alternating with clusters of asparagus tips in green pepper rings. Arrange strips of pimentos across the mayonnaise and sprinkle all with chopped parsley. With a bowl of potato chips, serves your Sunday night supper.

Mrs. S. P. Smith.

Fish Loaf

3 pounds red snapper, boiled	¾ cup chopped almonds
1 cup cracker crumbs	Salt and cayenne pepper

Remove bones and skin and shred, mix and form loaf with thin cream sauce, and form in shape of brick. Cover with cracker crumbs and melted butter, and bake. When nearly done stick the top with rows of whole almonds, so as to have a row to each slice. Finish browning. Serve on bed of lettuce, with tartar sauce. Salmon may be prepared the same way.

Potatoes to serve on dish with above fish loaf: Boil potatoes, mash and season with salt and pepper; add little sweet milk and butter and form into balls. Put these into refrigerator to chill. When cold, dip in cracker crumbs, egg, and again in cracker crumbs. Drop in deep fat and fry golden brown. Take out on brown paper, slightly mash in each end, and on one end stick a little apple stem; on the other, cloves; and dust each side with paprika (they should look like apples). Serve around fish loaf.

Mrs. Benson Cain.

Salmon Farce, Delicious

1 can of salmon
2 hard-boiled eggs, chopped fine
1 cup chopped celery
Parsley, red pepper, and salt

Put 1½ cups milk on to boil. Cream butter and flour and add to boiling milk and cook until thick. Add ½ cup bread crumbs, bake, and dress with parsley.

For the brown sauce: 2 tablespoons butter, 1 tablespoon flour, cream; add 1 pint boiling milk, and return to stove until thick. Add hard-boiled eggs, yolks mashed, whites chopped fine; add Worcestershire sauce until brown, salt and pepper to taste. This sauce is nice for salmon farce, as well as deviled crab. **Mrs. F. B. Fowlkes.**

Salmon Loaf

One large can salmon boned and shredded, 6 crackers rolled fine, 2 tablespoons sweet milk, salt and pepper to taste, 2 tablespoons melted butter, 1 egg, beaten light; lemon juice and Worcestershire sauce to taste. Mix well. Mould into a loaf in well greased pan, and bake about 20 minutes, or until light brown. Serve with following sauce:

Sauce

Mix 2 tablespoons butter and 1 tablespoon flour to a smooth paste in a bowl. Place over blaze in a pan of boiling water. Add ½ pint of milk, gradually stirring all the while until it thickens. Add salt and stir in gradually 2 eggs, well beaten. Then add juice of ½ lemon and tablespoon chopped parsley.

Mrs. Mitchel Williamson.

Fried Oysters

Wash, dry, salt, roll in cracker crumbs, in beaten egg with tablespoon water; again in cracker crumbs. Fry in deep fat.

Mrs. L. K. Mackey.

Oysters Rockefeller

1 bunch green spinach
2 bunches green onions
3 bunches celery
1 head green lettuce
1 bunch parsley
¾ pound melted butter
A handful of very fine bread crumbs
3 tablespoons Worcestershire sauce
1 spoonful anchovy sauce
Cheese

Chop all together very finely and mix melted butter and crumbs to thicken. Put this oyster-butter sauce over your oysters that are on half shell, cover with cheese and bread crumbs. Bake in hot oven until brown. Serve hot.

(From Galatoire's Restaurant, New Orleans, La.)

Oysters a la Newburg

3 dozen Louisiana oysters
1 tablespoon butter
2 eggs (yolk)
2 tablespoons sherry
½ tablespoon flour
1 cup cream
¼ teaspoon cayenne
1 teaspoon salt

Melt butter and stir in flour. When well blended, add gradually cream, and beat smooth and glossy. Add the oysters, drained, and cut in quarters. When heated through, add salt, cayenne and sherry. Stir well, and add beaten yolk of two eggs. Serve at once.

Oyster Stew a la Charleston

Wash one pint oysters three times in cold water. Drain and cut into small pieces; season with salt and black pepper. Put one stick of butter in a saucepan and cook oysters for 15 minutes, stirring constantly. Thicken one quart milk with one level tablespoon flour; add oysters and butter in which they have been cooked. Let come to a good boil and add ½ pint of cream. Let stand in double boiler until ready to serve. Garnish with parsley. This is very delicious.

Mrs. Victor Allen, Buford, Ga.

Oyster Cocktail

60 oysters
6 tablespoons prepared horseradish
6 tablespoons tomato catsup
6 tablespoons vinegar
½ cup lemon juice
½ teaspoon Tabasco
Salt to taste

Mix thoroughly and pour over 5 oysters in each glass.

Mrs. Ira Sellers.

Broiled Oysters on Toast

Twenty-five large oysters. Have griddle perfectly clean, hot and well buttered. Put on 10 or 12 oysters, sear on one side, then on other, alternately, until they curl and are just delicate brown, using butter enough to moisten. Be careful not to cook too much, or they will toughen. When done, place on toast or hot shells and pour the following sauce well over them:

Sauce

Melt ½ pound of butter. To this add juice ½ lemon; salt and pepper to taste. Worcestershire sauce may be added if desired.

This was Paul Gillardonis' recipe and is delicious.

Mrs. H. L. Badham.

Minced Oysters

1 quart oysters
1 loaf bread
4 eggs
½ pint milk
1 teaspoon black pepper
½ teaspoon mustard
¼ teaspoon red pepper
¼ pound butter

Slice, toast and roll bread. Cut oysters in 3 pieces each, add eggs, beaten well, butter, and put in stove. When mixture begins to bubble add seasoning and all but few of the crumbs; fill the oyster shells, cover with crumbs and bits of butter and bake until well browned. Serves 14 to 16 people.

Mrs. Beach M. Chenoweth.

Scalloped Oysters

1 quart oysters
1 cup fine bread crumbs
1 teaspoon salt
¼ cup butter
2 tablespoons parsley
2 tablespoons celery
½ teaspoon paprika
1 cup cream
¼ cup wine

Clean oysters, butter a baking dish, arrange a layer of oysters in bottom of the dish, mix butter and bread crumbs, sprinkle oysters with crumbs, parsley, celery, paprika, salt and 2 tablespoons of cream. Continue arranging in layers until dish is filled, having crumbs for the last layer. Just before baking add wine. Bake 20 minutes.

Mrs. John Milner Caldwell.

Oysters and Bacon

12 large oysters
12 thin slices of bacon

Drain and wrap each oyster in slice of bacon, using wooden toothpicks as skewers. Place in pan, put in medium oven, and bake.

Oysters and Mushrooms

3 dozen large oysters
1 pound mushrooms
1 cup milk
1 tablespoon flour
1 tablespoon butter
1 cup oyster liquor
Salt and cayenne pepper to taste
½ cup cream

Simmer oysters in own liquor until edges curl. Make sauce of oyster liquor, flour, milk, butter and cream. Smother mushrooms in butter until tender and add to cream sauce. Then add oysters and serve hot on rounds of toast.

Mrs. Jas. L. Davidson.

Crab a la Newburg

1 pound crabmeat, flaked
1½ cups cream
Yolks of 2 eggs beaten
½ teaspoon paprika
½ teaspoon salt
2 tablespoons flour
¼ cup melted butter
⅛ teaspoon red pepper
Toast
1 teaspoon Worcestershire sauce

Add flour to butter, stir until smooth, add cream with which eggs have been mixed; stir until thick and add seasoning. If too thick, add a little milk. Add meat and cook 3 minutes. Serve on toast or in pattie shells. Serves six.

Crab with Cheese and Mushrooms

1 cup crabmeat
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
Few grains cayenne
1 cup white sauce
3 hard cooked eggs, chopped
1 cup sauteed mushrooms
1 teaspoon minced onion
⅛ teaspoon paprika
2½ teaspoons salt

Combine crabmeat with mushrooms. Add lemon juice, onion, Worcestershire sauce, salt, paprika and cayenne. Add to crab mixture the hot white sauce and eggs. Cook until thoroughly heated. Serve on toast. Or fill greased shells, sprinkle with grated cheese and cracker crumbs. Bake 10 minutes in hot oven, 450 degrees. Serves six.

Crab Souffle

1 cup crabmeat
1 egg
½ teaspoon minced parsley
1 teaspoon lemon juice
1 teaspoon orange juice
1½ cups white sauce
½ cup grated cheese
Salt and cayenne

Add yolk of egg to sauce and beat well. Add cayenne salt, cheese, meat, lemon and orange juice, and white of egg stiffly beaten. Mix carefully. Pour into buttered baking dish and bake in medium oven, 375 degrees. Sprinkle parsley over top and serve immediately. Serves four.

Crabmeat Souffle

1 pound crabmeat
1½ cups milk
3 eggs
1-3 cup ripe olives, cut up
3 tablespoons butter
3 tablespoons flour
½ teaspoon salt
¼ teaspoon paprika

Melt butter, add flour, salt and paprika. Cook 2 minutes, stirring constantly, add hot milk and cook until mixture thickens. Cool slightly, add crabmeat, olives and well beaten egg yolks. Fold in egg whites and pour into well buttered baking dish. Bake, surrounded by water until firm. Serve with Hollandaise sauce.

Crabmeat Newburg

For 1 pint of crab meat broken into pieces prepare a pint of sauce as follows:

Melt ¼ cup of butter, add an equal amount of flour and cook until smooth and frothy, then pour in 2 cupfuls of rich milk, Season with salt, paprika and add the crab meat. When heated through turn out gas flame and add 2 egg yolks beaten with 2 tablespoons of sherry. Serve in patty shells, bread cases, or with toast, or use less milk and place mixture in ramekins to brown.

Baked Ring of Crab

1 pound crab meat
½ stick butter
2 tablespoons flour
2 tablespoons onion juice
1 tablespoon chili sauce
1 tablespoon lemon juice
¼ teaspoon red pepper
4 hard boiled eggs

Cream yolks, butter, flour and add seasoning. Chop whites of eggs fine and add. Lightly fold crab meat into this mixture, and pour into buttered ring mold. Cover with bits of butter and toasted cracker crumbs. Place ring in pan of water and bake; unmold and fill center with creamed mushrooms and French peas.

Mrs. James DeW. Willcox.

Deviled Crab

1 pint crabmeat
½ pint milk
4 tablespoons butter
1 tablespoon flour
1 scant teaspoon mustard
¼ teaspoon pepper
2 teaspoons salt
1 teaspoon lemon juice
½ pint bread crumbs

Mix flour and mustard with 2 tablespoons butter and two of hot milk. Take from fire and add meat and other ingredients.

Mrs. Frank B. Fowlkes.

Frozen Crab Meat

2 cups canned tomatoes
2 whole cloves
1 small onion, minced
½ teaspoon celery seed
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons sugar
1 tablespoon gelatine
2 tablespoons cold water
1 tablespoon lemon juice
1 cup whipping cream
1 can crab meat

Combine tomatoes, cloves, onion, celery seed, salt, sugar and pepper, simmer 15 minutes, press through strainer, add lemon juice, cool until mixture begins to set, then beat with an egg beater until frothy. Fold in whipped cream and the shredded crab meat. Turn into mold and freeze.

Mrs. Hubert Drennen.

Crab Meat a la King

1 tablespoon butter
1 tablespoon flour
½ cup milk
½ chopped green pepper
1 chopped pimento
½ can flaked crab meat

Cook pepper in butter until tender, but not brown; then and pepper, simmer 15 minutes, press through strainer, add Season to taste with salt and pepper. Add pimento and crab meat. Heat thoroughly and serve on rounds of buttered toast. (A teaspoon of cheddar cheese is a great addition to this dish.) Garnish with parsley and thin slices of stuffed olives.

Creamed Crabs

1 lb. crabmeat
1 cupful of cream or milk
1 tablespoon of flour
1½ tablespoons of butter
1 tablespoon chopped parsley
1 teaspoon salt
½ teaspoon paprika, or dash of cayenne
½ teaspoon lemon juice
Yolk of 4 hard boiled eggs

1 lb. crab meat will fill nine shells (baking shells).

Put into a double boiler the cream or milk when it is scalded, add to it the flour and the butter which have been rubbed together. Stir until smooth and thickened, then add the mashed yolks, the seasoning and the crab meat. Mix well together and taste to see if more seasoning is needed. A little mustard may be used, if desired. Fill the shells with the mixture, spreading well on top. Let stand until cold. Sprinkle with bread crumbs, a small piece of butter on top of the crumbs, and bake in oven.

Mrs. A. C. Crowder

Shrimp a la Newburg

1 pound shrimp	1 cup cream
2 ounces butter	2 egg yolks

Boil shrimp and free from shells. Then simmer in butter, add cream, boil a few minutes and add the well beaten egg yolks. Stir until it thickens, but do not boil. Add salt and cayenne pepper to taste. Garnish with chopped or sliced truffles.

Shrimp Cocktail

Boil 1 pound Louisiana sea shrimp in water to which a little vinegar has been added for 20 minutes. Remove shells and chill thoroughly. Place in chilled cocktail glasses and pour over the following sauce:

1 part mayonnaise	Tabasco sauce
2 parts chili sauce	Anchovy paste
Tarragon vinegar	Red pepper to taste

Shrimp a la Nouvelle Orleans

Chop a large onion and fry in butter, then add salt, pepper, one-half teaspoon of mixed mustard, one beaten egg, one cupful of fine bread crumbs, one tablespoon cream and a cupful of cooked shrimp. Fill ramekins of scallop shells with the mixture, sprinkle with fine crumbs, add a piece of butter and brown in the oven. Garnish with parsley and lemon.

Creamed Lobster

1 pint lobster meat	2 cups cream
4 tablespoons butter	1 red pepper cut in ribbons
4 tablespoons flour	1 teaspoon lemon juice
Parsley, salt, pepper, cayenne	

Make a white sauce of butter and flour, seasoning and cream, parboil red pepper, add to sauce lobster meat, re-heat and serve on rounds of buttered toast.

Mrs. John Milner Caldwell.

The MODERN COOK Must Measure Heat, Too!

Every recipe in this good cook book requires the use of a measuring cup and measuring spoons—some of them even call for scales to measure weight.

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Entrees—Egg and Cheese Dishes

Entrees are made often from left-overs and are used to supplement the prepared dishes of meat for a meal and are generally served with the third or fourth course, or between courses. For luncheon an entree is sufficient without the extra meat. A number of other recipes will be found throughout the book.

Croquettes

Croquettes can be made by simply mixing, grinding or mincing the material you want to use and mixing with a highly seasoned thick sauce. Or they can be made richer by combining two or three meats and adding sweetbreads, brains, truffles or mushrooms. Shape, dip in sifted crumbs, then in egg, again in crumbs. Put five or six in frying basket, dip in smoking hot fat and fry a delicate brown. Drain on manilla paper over a colander.

Calf Brain Croquettes

1 set calf brains
2 tablespoons Worcestershire sauce
½ can mushrooms (1 can if small)
2 hard boiled eggs
1 cup thick cream sauce, highly seasoned
½ cup warm boiled rice
1 raw egg
Bread crumbs

First plunge brains in salted water to get the skin off. Then boil in well salted water, when cold, mince well. Add the chopped mushrooms, the rice and the cream sauce and then the finely chopped eggs. Cool and shape in croquette form. Roll in fine bread crumbs, then in raw egg, then again in crumbs. Fry in deep sizzling fat. Drain on brown paper. Serve hot with mushroom sauce.

Chicken Croquettes

Sauce: Two tablespoons flour, 1 tablespoon butter, ½ pint milk; rub flour and butter together, heat milk, add a little hot milk to flour and butter until it dissolves. Then add the mixture slowly to the boiling milk, stirring constantly. When smooth set aside to cool.

Croquettes: One pint chicken ground, 1 tablespoon chopped parsley, 1 tablespoon onion juice, ½ cup almonds chopped fine, 1 teaspoon salt, 1 teaspoon pepper. Mix with above sauce and mold into shape. Roll in cracker crumbs and eggs and fry a golden brown. Mrs. Benson Cain.

Steamed Shad Roe Mold

2 cans shad roe	1 tablespoon Worcestershire sauce highly seasoned with red pepper
3 eggs	Salt to taste
1 cup heavy cream sauce	

Combine and steam in mold for 30 minutes. Serve with Hollandaise sauce.

Mrs. Hubert Drennen.

Sweet Breads in Ramekins

1 pint sweetbreads, cut in small pieces	½ pint mushrooms
	1 pint cream sauce

Parboil sweetbreads ½ hour, then throw in ice water to bleach. Cut into small pieces, add mushrooms and combine with white sauce. Season with salt and pepper and a little Worcestershire sauce. Let cool, fill ramekins, cover with bread crumbs and bits of butter. Bake in oven until brown.

Creamed Shad Roe

Cover roe with water almost to boiling point, add a teaspoon of salt, tablespoon of vinegar, 2 slices of onion. Let simmer for 20 minutes. Remove from liquid and cut in dice. Make a cream sauce, season and add a little lemon juice. Put roe into mixture, let stand a few minutes. Serve hot on thin buttered toast, garnish with parsley. Particularly nice for breakfast.

Ham Mousse

1 cup ham or other meat
½ cup heavy white sauce
1 egg beaten until very light
Seasoning of onion, celery,
salt, pepper

Pack in well greased mold and steam 1 hour.

Cream Sauce for Ham

1 tablespoon butter
3 tablespoons flour
1 cup milk

Serve peas cooked in cream sauce.

Mrs. R. I. Ingalls.

Chicken Mousse

1 hen
1 stalk celery, chopped
1 can mushrooms, chopped
4 eggs
1 pint milk
½ teaspoon onion juice
Salt, pepper, paprika to taste

Boil hen and cut up as for salad. With 1 pint of milk and 1 pint stock from chicken make a cream sauce, using the fat from chicken and a little flour to thicken and season to taste. Beat the eggs, add ½ of cream sauce, chicken, celery, mushrooms, salt, pepper, paprika and onion juice. Turn into a buttered mould and steam until done, about 2½ hours. Serve hot on platter with green peas and new potatoes. Pour the remaining half of sauce over top. This will serve 10 or 20 people.

Mrs. William Redd.

Mushroom Rounds

1 dozen thin slices bread
1½ cup fresh mushrooms
1 tablespoon butter
2 teaspoons cream
Salt, pepper to taste

Saute the mushrooms in butter, chop and add cream and seasoning. Butter the bread lightly, spread with mushroom mixture, roll and hold together with toothpicks, and serve with tea or cocktails.

Sweetbreads and Mushrooms

1½ pounds calf sweetbreads
1 pound fresh mushrooms
½ cup cream
1 egg yolk
2 tablespoons butter
1 tablespoon flour
Parsley, a little onion, salt and pepper to taste

Soak sweetbreads in cold water to blanch, then boil until done. Remove all skins. Cook butter and flour together until golden brown. Add seasoning, then sweetbreads and cup of stock. Let simmer until sauce is thick. Smother mushrooms in butter. When ready to serve add them, with the cream, in which the yolk of egg is beaten, to first mixture. Be careful not to let it boil once the cream and egg have been put in.

Mrs. Jas. L. Davidson.

Salmon Loaf

1 can salmon
3 eggs, slightly beaten
1 cup milk
2 cups cracker crumbs
1 tablespoon parsley
1 tablespoon chopped onion
2 tablespoons lemon juice
1 teaspoon salt
1/8 teaspoon pepper
Pimentos, green pepper, lemon, parsley

Flake salmon, add eggs and milk, and mix well. Add crumbs and seasonings. Bake in greased baking dish until firm. Garnish with pimento, strips pepper rings, sliced lemon, and parsley.

Salmon Souffle

2 cups flaked salmon
1 tablespoon lemon juice
1/2 teaspoon salt
1 cup thick white sauce
1 egg, well beaten
1/2 cup chopped celery
1 cup bread crumbs
1/2 cup water from peas

Add lemon juice to the salmon, then the white sauce, salt, egg, bread crumbs and vegetable liquor. Turn into a buttered casserole and bake at 350° until brown and firm.

Sauce

(Which may be omitted)

1 1/2 cups milk
3 tablespoonfuls butter
3 tablespoonfuls flour
1/2 teaspoon salt
1 cup peas
1 cup ground raw carrots

Make a white sauce of the milk, flour, butter and salt, and when ready to serve add peas and carrots and heat again, but not enough to cook the carrots.

Mrs. E. E. McCoy.

Noodle Ring

1 package noodles
1 1/2 teaspoons butter
1 1/2 teaspoons flour
1 1/2 cups milk
2 eggs
Salt to taste, and a dash of red pepper

Cook noodles in boiling salt water and then drain. Make sauce of butter, milk and flour, and add the eggs, well beaten. Combine with noodles. Butter a ring mold, place noodles in it, set in pan of hot water and bake until firm. Turn out on hot platter and fill center with creamed chicken, crab or mushrooms. Hot asparagus tips placed around edges are an addition. Garnish with parsley.

Creamed Stuffed Eggs

Halve hard-boiled eggs, remove the yolks and mix well with anchovy paste. Salt, pepper, and Worcestershire sauce to taste. Pour over them a hot cream sauce, and brown under flame.

Eggs Supreme

2 tablespoons Roquefort cheese
1 dozen hard-boiled eggs
¼ cup finely-chopped celery
1 tablespoon finely-chopped onion
1 tablespoon finely-chopped parsley
½ cup bread crumbs
1 raw egg
¼ cup water

Slice eggs, remove yolks, and work together with cheese, onion, celery, parsley. Refill the egg cases and press halves together. Dip eggs in beaten raw egg, to which the water has been added. Roll in bread crumbs and fry in deep fat until light brown. Serve at once with tomato sauce and garnish with stuffed olives, pepper rings and parsley. A nice luncheon dish.

Eggs a la King

8 hard-boiled eggs, sliced
1 teaspoon lemon juice
2 tablespoons butter
½ pound sliced mushrooms
1 tablespoon minced green pepper
2 tablespoons flour
1½ cup whole milk
2 beaten egg yolks
½ cup cream

Melt the butter, add mushrooms and pepper and cook until tender. Add flour and salt, then milk, gradually, stirring until creamy. Add sliced eggs and stir carefully until very hot. Add lemon juice as it is taken from stove.

Eggs and Spinach in Ramekins

Chop boiled spinach fine; season with melted butter. Put layer in bottom of buttered ramekin and place poached egg on top. Dress egg over with spinach, and cover with cream sauce and a sprinkle of grated cheese. Place in oven until very hot.

Creole Eggs

One-half onion fried in a little butter, ½ green pepper, 1 can tomatoes, ½ pint bottle stuffed olives. Salt and pepper to taste. Cook one hour, slowly. Add 6 hard-boiled eggs; cut in large pieces. Bake with bread crumbs and bits of butter.

Mrs. A. A. Walker.

Eggs Baked with Cheese

Butter baking dish and put in layer of bread crumbs ½ inch thick. Beat in 6 eggs. Pour in grated cheese ½ inch thick. A piece of butter and salt and pepper; pour 1 cup of cream over this. Bake until eggs are done and cheese delicately brown. Moderate oven. Mrs. John Turner.

Eggs Farcis a la Russe

Six hard-boiled eggs cut in half. Take some of yolks from center of each half, fill space with caviar and cover over with yolks rubbed through sieve. Serve on slices of tomatoes on a circle of fried bread, and add a spoonful of mayonnaise on top.

Mrs. George Morrow, Jr.

Creamed Fish or Chicken with Eggs

Take sufficient fish or chicken to make a pint. Season to taste, and moisten well with cream sauce. Put in oven and heat thoroughly. Pour around a platter of scrambled eggs and serve at once with a garnish of toast points and parsley.

Mrs. A. E. Kennington.

Spanish Omelette

Chop 1 small onion, fry in butter, add 1 tablespoon flour, ½ cup stock, 1 teaspoon chopped parsley, ½ teaspoon of kitchen bouquet, 2 slices of lemon (quartered), 1 can chopped mushrooms, salt to taste, dash of cayenne pepper and white pepper. Serve for lunch on large silver platter, around an egg omelet.

Bread Omelette

Soak 1 cup stale bread crumbs in ½ cup sweet milk; add ½ teaspoon of salt and five well beaten eggs. Butter shallow pudding dish, pour in mixture and bake in oven 10 to 15 minutes.

Mrs. George Bondurant.

Never-Fail Plain Omelette

Beat yolks of 4 eggs, light and thick, then add 4 tablespoons water, ½ teaspoon salt, little pepper and beat again. Beat 4 egg whites stiff and dry and fold into the yellow mixture. Put ¼ tablespoon butter in each side of omelet pan and when hot pour in the mixture. Cook over moderate fire on top of stove until brown on sides and bottom. Then place in oven 350 degrees for about five minutes. Test with silver knife; if comes out clean it is ready to serve immediately.

Mrs. Miles Watkins.

Spinach Eggs

6 hard boiled eggs
4 tablespoons cooked spinach
1 tablespoon vinegar
1 teaspoon prepared mustard
Salt and pepper to taste

Cut eggs in half, remove yolks and combine with spinach, vinegar, mustard, salt and pepper. Mix well and stuff egg whites. Place in buttered baking dish and cover with cheese sauce. Top with buttered bread crumbs and brown in oven.

Mrs. Hubert Drennen.

Cheese Souffle

1 tablespoon flour
1 tablespoon melted butter
4 eggs
1 cup sweet milk
½ pound grated cheese

Stir flour into melted butter. Add milk, cook until thick. Add salt, cayenne and grated cheese. Cook until smooth. Add yolks of eggs well beaten and fold in whites beaten stiff. Bake in slow oven at least 30 minutes.

Mrs. Robert R. Meyer.

Cheese Souffle

3 level tablespoons flour
3 level tablespoons butter (melted)
3 eggs
1 cup sweet milk
1 cup grated cheese
½ teaspoon baking powder
Salt and pepper

Blend butter and flour together, add milk a little at a time. Stir until mixture boils, then add grated cheese, salt, pepper. Set aside to coool. Beat egg yolks and whites separately, add yolks to the cooled mixture and blend thoroughly. Add baking powder to well beaten whites, add to mixture. Put mixture into a well-greased baking dish (without cover). Bake in moderate oven about 25 minutes. Serve at once. Serves 4 to 6 people.

Mrs. Julius Ormand.

Cheese Dreams

1 tablespoon butter
1 beaten egg
¼ teaspoon salt
½ teaspon mustard
½ teaspoon paprika
2 cups grated cheese
6 slices bread
6 slices bacon

Add butter, egg and seasoning to grated cheese and rub to a smooth mixture. Spread thick on bread and place a piece of bacon on top of each. Bake in a moderately hot oven for five minutes. Serve very hot, accompanied by relish or pickle.

Cheese Fondue

1 cup hot milk
1 cup soft bread crumbs
1 tablespoon butter
¼ pound cheese
½ teaspoon salt
3 egg yolks
3 egg whites

Pour hot milk over bread crumbs, add butter, salt and cheese cut in small pieces, add well beaten egg yolks and fold in stiffly beaten whites. Pour into buttered baking dish and bake 30 minutes in moderate oven.

Cheese Rolls

Cut fresh bread as for sandwiches and butter. Grate cheese and mix as for sandwiches. Spread on bread and roll, toast a light brown. Serve with grapefruit salad, or with after dinner coffee.

Mrs. Frank C. Powell.

Cheese Croquettes

Melt 3 tablespoons butter, add 1-3 cup flour, stir until well blended. Pour on gradually, stirring constantly, 1 cup milk. Bring to boil, add yolks of 2 eggs slightly beaten and diluted with 2 tablespoons cream and 2 cups of soft cream cheese cut in cubes, ¼ teaspoon salt, ⅛ teaspoon pepper. Let this cool, then roll portions in egg and cracker crumbs and fry as croquettes.

Mrs. C. E. Ireland.

Cheese Balls

1⅛ cups grated cheese
1 tablespoon flour
3 egg whites
2 tablespoons sherry
Salt, pepper and paprika
to taste

Mix cheese and flour and seasoning, fold in stifly beaten whites. Shape into balls, roll in cracker crumbs and fry in deep, hot fat. Serve with crisp, broiled bacon and asparagus for luncheon.

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Creamed Cheese Golden Buck

One-half pound soft grated cheese, 2 well beaten eggs, 1 tablespoon butter, 1 teaspoon lemon juice, 1 teaspoon Worcester sauce, a pinch of cayenne and 1 of mustard, about 1 cup of light cream or plain milk. Rub cheese to a paste with the butter and cream. Put in double boiler and when it begins to melt add the well beaten eggs. Also the cayenne and mustard. Lastly, add the lemon juice and Worcester sauce. Cook just a minute or two until of the right consistency and spread upon crackers. (This is nice for Sunday night supper.)

Mrs. Nat Bradford.

Unfailing Cheese Straws

One cup of flour, butter the size of an egg, 1 cup grated American cheese. Cream together to a smooth paste. Roll this, cut in strips 4 or 5 inches long and about ¾ inches wide. Season with salt, pepper, and dash of cayenne and put in moderate oven and bake until golden brown.

Mrs. H. L. Badham.

Cheese Pastries

2 sticks butter	2 cups flour
⅛ lb grated cheese (American)	Pinch salt

Work up as dough, roll thin and cut round. Put almond on top. Bake slowly. When done dust with powdered sugar.

Mrs. Wm. M. Leary.

SPAGHETTI AND CHEESE

Italian Spaghetti

One 3-pound can tomatoes, ½ pound ground round steak, 4 onions, 1 clove of garlic, parsley and bay leaf, 1 tablespoon Worcester sauce, 1 carrot chopped fine, 1 pod red pepper. Chop onions and garlic fine and fry in lard until yellow, not brown, add ground beef and fry slightly then add other ingredients, cover with water and cook 4 hours in boiler. Cook spaghetti at a hard boil for 15 or 20 minutes, drain, mix with above sauce, and sprinkle with ½ cup grated Parmesan cheese.

Mrs. Frank B. Fowlkes.

Spaghetti

Stalk of celery, small can pimentos, 2 green peppers, 2 large onions (cut up), bit of garlic (cut fine), 2 large pork

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chops (cut fine). Put in frying pan with 2 tablespoons bacon grease and let fry real brown; 1 large can tomatoes, put in large sauce pan and let come to boil. Then put all other ingredients, which have been cut small, but not fine, into tomatoes. Add 1 tablespoon butter, 1 of Worcester sauce, season to taste with salt, pepper and sugar. Cook 3 or 4 hours slowly. About ½ hour before taking off add can of mushrooms.

Mrs. Lovell Yerkes.

Spaghetti

1 pound spaghetti. Boil until tender. Remove from fire, drain in sieve and let cold water run through it. Cook spaghetti after sauce is thoroughly cooked. Serves eight.

Sauce:
1 pound ground meat
2 cans tomato paste
2 tablespoons chili pepper
3 beads garlic
½ pound can mushrooms (optional.)
1 pound can tomatoes
1 teaspoon celery seed
1 large onion, cut fine
½ pound American cheese
1 large green pepper, cut fine

Brown in large skillet onions and pepper in two tablespoons of fat, then add meat and brown. Add garlic, tomatoes, tomato paste, celery seed and chili pepper and one cup of water. Season with salt to taste and cook over slow fire for two hours. Do not let sauce get dry.

Just before serving mix sauce, mushrooms and cheese with spaghetti until cheese is melted. Then serve very hot, with grated Parmesan cheese.

Mrs. W. L. Vennell.

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Poultry and Game

Quail

Split quail down the back. Brown in butter in skillet on both sides, with lid and heavy weight (flat iron best). When brown lower heat and add water enough to keep from burning. Let simmer 1 hour, turning frequently. Pour drawn butter sauce over quail while serving.

Mrs. Gregg.

Quail

Cover the breasts with thin slices of bacon and sprinkle slightly with flour. Roast in a moderate oven until brown, basting often with butter. Serve with currant jelly. Cook squab in the same way.

Mrs. Alfred M. Shook, Jr.

Quail and Oysters

Wipe birds inside and out with damp cloth, allow 3 oysters for bird, dip oysters in melted butter, then in corn meal and place inside birds. Rub breasts well with flour and butter made into paste, put birds into a baking dish with a strip of bacon across each. Bake 30 minutes, basting well with butter. Serve on toast.

Mrs. Ira J. Sellers.

Plain Fried Chicken

Cut chicken in old style. Have hot in skillet ½ cup butter and ½ cup of lard. Pepper and salt chicken and roll in flour, place in skillet, cover tightly and fry slowly, turn as necessary. For gravy add one tablespoon flour to fat in which chicken was fried and gradually two cups of fresh milk, stirring until cooked to bubbling, add salt and pepper to taste.

From an Old Southern Cook Book.

Garnish the chicken with alternate slices of red and yellow tomatoes, parsley or mounds of boiled rice, topped with red currant jelly.

Roast Chicken with Stuffing

1 roasting chicken	Savory fat
Stuffing	Olive oil
	Salt, pepper, flour

Wash, singe and draw the fowl, rub it with salt and pepper, inside and out, and stuff the fowl. (Any stuffing may be used. Bread stuffing, chestnut stuffing and celery stuffing are particularly good.) Truss and tie the fowl. Grease it well with savory fat or olive oil, dredge with flour and place in a roasting pan in a hot oven (480 deg. F), to sear quickly so that its juices may not escape during the roasting. After 20 or 25 minutes, when well seared, cover the pan, lessen the heat to 370 degrees F. and cook until the breast is tender. If cooked in an open pan, as soon as the flour has been nicely browned, baste well, using 1 cup warm water, ½ teaspoon Worcestershire sauce and 1 tablespoon butter, repeating the basting frequently. Allow about 20 minutes to a pound for roasting. Serve with giblet gravy.

Mrs. Ethel Hunt.

Broiled Chicken

Split the chicken down the back. Sprinkle with salt and pepper, dredge with flour and put a piece of breakfast bacon under each wing and leg. Place the chicken in hot buttered broiler. Broil in oven or on top of stove, turning as necessary to brown evenly. Baste with a mixture of butter and water while cooking.

Smothered Chicken

Split tender chicken in half, wipe with wet towel, season with salt and pepper, put in dripping pan in oven with 1 cup of hot water, cook tender, mix 2 tablespoons of olive oil and flour to smooth paste and spread over chicken, as soon as it begins to brown, then baste every 10 minutes with drippings of pan. Keep hot until served and while making gravy.

Chicken Souffle

2 cups scalded milk
⅛ cup butter
⅛ cup flour
⅛ teaspoon pepper
1 teaspoon salt
½ cup soft stale bread crumbs
2 cups cold chicken chopped fine
3 eggs
1 teaspoon parsley

Combine first five ingredients, cook two minutes and add bread crumbs. Remove from fire and cool. Add egg yolks well beaten and teaspoon of chopped parsley. Fold in stiffly beaten whites, place in buttered baking dish, set in pan of hot water and bake 35 minutes in moderate oven.

Mrs. Rhodes Boykin.

Chicken a la King, with Asparagus

1 can asparagus	6 buttered toast points
2 cups chicken a la King	3 hard boiled eggs

Heat asparagus and drain. Arrange on hot platter. Have chicken very hot and pour over asparagus. Garnish with toast points, slices of egg and parsley.

Mrs. R. F. Burnett.

Hot Jellied Chicken

Boil one chicken and dice. To each cup of chicken add one cup of cream dressing and one egg. Season with salt, pepper and chopped parsley. Put in buttered molds and bake until set. Turn out of molds and serve hot with sauce from one pint of thickened stock combined with one can of drained peas and one can of chopped mushrooms.

Mrs. L. J. White.

Chicken Tetrazzani

1 hen parboiled (3½ hrs. about)	1 pkg. Quaker Noodles (medium size)
1 lb shrimp (cooked and cooled)	½ lb. mushrooms
	¼ lb. chipped beef (crisped)

Broil chipped beef, then mushrooms, make cream sauce in skillet used for broiling, add 1 beaten egg to sauce, add 4 teaspoons wine or sherry, celery salt, onion salt, black pepper. Add noodles (cooked in chicken broth) and chicken cut in large pieces, mushrooms and shrimp, last the chipped beef. Serve very hot. Serves eight people.

Mrs. Hubbert Smith.

Chicken Coquille

One large hen boiled and cut in small pieces (as for salad), 2 tablespoons butter, 1 tablespoon flour. Mix butter and flour in sauce pan over fire. Add a large tumbler of cream and 2 tablespoons chicken broth. Add a heaping tablespoon chopped parsley and a level tablespoon chopped onions; also red pepper and salt to taste. Add a can of chopped mushrooms and a tablespoon of the mushroom water. Add the chicken and let come to boil. Take off and when cold add a wineglass of sherry. Put in a baking dish or patti shells, sprinkle with cracker crumbs and brown for 20 minutes.

Mrs. Thomas Ashford.

Chicken Supreme

To 4 cups of diced chicken meat add 4 cups boiled macaroni and 1 cup mushrooms, which have been sauteed in a tablespoon of butter. Heat thoroughly by placing in oven for a few minutes; arrange on platter and pour over it a rich cheese sauce, lift with a fork to mix thoroughly. Arrange triangles of buttered toast around edge of platter, also a few sprays of parsley.

Chicken Livers with Bacon

Clean livers and cut each liver in six pieces. Wrap a thin slice of bacon around each piece and fasten with a small skewer, put in a broiler, place over a dripping pan and bake in hot oven until bacon is crisp, turning once during cooking.

Chicken in Casserole with Mushrooms

Cut 2 pound chicken as for frying, rub with butter, dust with salt and pepper. Place in casserole, cover with chicken broth or bouillon and cook until tender— about 30 minutes. Add 1 cup mushrooms cut in pieces and cook 10 minutes. Add 1 cup cream mixed with 1 tablespoon flour. Cook three minutes and serve.

Mrs. Laurens W. Jones.

Chicken Spaghetti

Cook 1 chicken with plenty of broth.

1 bunch celery
1 bunch parsley
1 large can tomatoes
1 pound cheese
1 onion
1 bud garlic
1 large can mushrooms
Salt and pepper to taste
Paprika
1 large box spaghetti

Put all green vegetables through meat grinder, using good celery leaves. Cook in the broth very slowly five hours. Then add chicken which has been cut up, mushrooms, tomatoes, and cooked spaghetti. Fill a large shallow baking pan, grated cheese to be spread over the top, brown in oven and serve.

Mrs. J. H. Perkins.

Hot Jellied Chicken

To each cup of sliced chicken add ½ cup white sauce, 1 egg, grated onion to taste and seasoning. Mix thoroughly, put in buttered moulds and steam 1 hour. Serve with following sauce: Stock from chicken thickened with flour, add seasoning and 1 large sized can mushrooms.

Mrs. W. M. Leary.

Pressed Chicken

Meat of 1 hen ground fine, 3 hard boiled eggs, juice of 1 lemon, red pepper, black pepper and salt to taste. A small piece of butter (unless chicken stock is very rich.) The chicken should be boiled down until there is about 1 teacupful of stock and this is used to moisten mixture. Add last, 1 teaspoonful of gelatine dissolved in a very little water. Nuts and celery may be added. Put on ice (do not use in tin moulds) for 12 hours. Serve on lettuce leaf with mayonnaise.

Mrs. Henry L. Badham, Jr.

Chicken Paprika

1 large fryer
3 tablespoons flour
1 pint heavy sour cream
1 teaspoon paprika
Chicken liver
Noodles if desired
Season to taste

Cut up and boil chicken until tender.

Skim fat from broth in which the fowl has been boiled. Place 2 tablespoons of chicken fat in a pan and blend flour into it. Add to it the broth and allow to boil for three minutes. Add sour cream, paprika and the liver which has been pressed through a sieve. Salt to taste. Lay the chicken in the sauce and heat through. Serve with noodles which have been heavily buttered and sprinkled with brown bread crumbs.

Mrs. Lewis Underwood.

Maryland Chicken

Prepare a young hen as for frying. Brown in 5 heaping tablespoons butter without flouring or seasoning. Remove chicken from frying pan, place in a covered baking dish or pan. Sprinkle over: One teaspoon salt, 1/4 teaspoon pepper and add 1 1/2 cups water. Cover and bake in oven or fireless cooker 3 or 4 hours. This depends on the age of chicken. Remove chicken. Pour off all fat except 5 tablespoons of fat. To this add 8 tablespoons flour, 1 quart of milk and stir constantly until creamy. Then add 1 teaspoon salt, dash of pepper, 1/4 teaspoon paprika, 20 drops or 1/4 teaspoon kitchen bouquet, 1 clove of garlic. When it boils up remove garlic and add 2 tablespoons chopped green pepper and 1 teaspoon onion juice, 1 can mushrooms and liquor from same. Return chicken and cook 1 hour in covered pan with slow heat.

Mrs. M. J. Gregg.

Pressed Chicken

Cook one chicken as if for salad and cut in small pieces. Add 1 cup celery, ¼ cup pimentos, 2 tablespoons onion juice, salt, pepper and tobasco to taste. Dissolve ½ package of Knox gelatin and strain, then add ingredients and mold.

Mrs. Chas Leeper.

Chicken Stewed in Macaroni

Stew the chicken in the usual way. Boil ½ package of macaroni 20 to 30 minutes in salted water. Into macaroni pour ½ can of tomato pulp, salt and pepper to taste. Put the chicken into this mixture, juices and all. Serve hot.

Guinea Fowl, Roasted

Singe, clean, wash and truss 2 guinea fowl, put a slice or two of bacon inside of each, rub over the outside with salt, pepper and flour and fasten a slice of salt pork or bacon over the breast of each. Set to cook, breast downward, in hot oven. Baste each 15 minutes; turn the breast uppermost during the last of the cooking. Cook about 2 hours, or until the joints separate easily. Dredge with flour after each basting until nicely colored.

Wild Rice Stuffing—for Fowls

Make usual dressing for fowl, but substitute boiled wild rice for one-third of the bread or cracker crumbs.

Roast Turkey

After fowl has been cleaned, wipe dry inside and out and stuff with following mixture: One pint bread crumbs, softened with a little hot water, and mix 1 pint of cracker crumbs, ½ cup of melted butter, 1 teaspoon of salt, ½ teaspoon of pepper, 1 teaspoon of grated onion and poultry seasoning to taste. Truss and cover the breast and legs with thin coating of butter and place in roasting pan in hot oven. When well browned add 1 pint of boiling water, cook for 2 hours at a reducing heat, basting frequently. When done place on hot platter and thicken the gravy with flour mixture, smooth with a little cold water. A fowl should always be placed on its knees and not on its back. Then the juices will fall and moisten the white meat, which is apt to be dry. Garnish with fried oysters and celery croquettes.

Roast Turkey—(Pineapple)

After fowl has been cleaned and ready to roast wipe dry, cover with thin coating of butter or lard, place in roasting pan breast down. Place in hot oven. Turkey can be stuffed with your favorite dressing. When well browned add about 1 pint hot water, cook about 2 hours at a reducing heat, basting frequently, 10 or 15 minutes before removing place 4 or 5 slices of Dole pineapple on turkey, pinned with toothpick, let brown. Slices of pineapple browned in drippings or gravy are lovely to serve around the turkey. When done place on hot platter and thicken the gravy with flour mixture, smooth with a little cold water.

Mrs. Julius Ormand.

Pecan Loaf—for Turkey

One loaf bread crumbled or grated fine, 1 dozen oysters, 1 cup oyster liquor, cup of turkey or chicken gravy, 2 tablespoons each of salt, pepper and sage, 2 eggs, 1 pound shelled pecans, ½ spoon butter. Mix well and make into a loaf and bake. Slice and serve with turkey. Mrs. R. H. Baugh.

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Meats

Roast Beef

Wipe the roast with wet cheese cloth. To wash draws out the juices. Dredge with flour, put into a pan on top of stove, and sear all sides. Then place in oven and cook, allowing eight to 12 minutes to the pound. Put a little salt and pepper in one side of pan and three or four pieces of bacon. Baste every 10 or 12 minutes until as done as you like it—rare or well done.

Crown Roast

This is made from loin. Split bones between chops. Take meat off bones about 1½ or 2 inches, leaving shape of French chops standing. Tie or skewer roast together, making a crowning circle. Wrap each bone in greased letter paper or strip of bacon, so it will not burn while cooking. Bake, basting frequently with stock or water and butter. Fill center with any prepared vegetable.

Kentucky Steak

Cut round steak in pieces as if to fry. Dip in beaten egg and beat all the flour possible into it; also salt and pepper. Fry brown in bacon grease. Cut up six small onions and fry brown. Mushrooms, if desired. Chopped carrots, peas, or anything you may have in the refrigerator. And add a can of tomato puree. Put stock back and let smother one hour.

Mrs. Day Williams.

Broiled Filet of Beef with Horseradish Sauce

1 tenderloin steak
4 tablespoons cream
1 tablespoon vinegar
3 tablespoons grated horseradish
Salt, pepper, butter, cayenne

Put slices of steak cut ¾ inch thick into hot skillet which has been rubbed with a piece of beef fat. Sear each side—cook about four minutes, turning frequently. Spread with butter and sprinkle with salt and pepper. Beat cream until stiff; add 3 tablespoons grated horseradish mixed with vinegar; ½ teaspoon of salt, and a dash of cayenne.

Mrs. John Lewis Underwood.

Swiss Steak

2 pounds round steak, 1 to 1½ inch thick	½ onion
	½ green pepper

Beat the steak, salt and cover both sides with flour. Put into a well greased frying pan and sear both sides until the flour is brown. Put into roaster and add chopped onion and pepper, cover the meat with hot water, put lid on roaster, and bake in moderate oven for about 2½ hours. It will be necessary to turn the meat a few times. This is good cooked in a Dutch oven with slow fire. Hamburger cakes are good prepared in same way.

Serves six.

Mrs. A. G. Overton.

Spanish Steak

Two pounds round steak, tomatoes, onions, red sweet pepper. Have the steak cut an inch thick, and pound in a little flour and salt; then place in a casserole or other baking dish, adding water to cover, and cook for about 30 minutes; then remove lid and cover the meat with a lyaer of sliced onions. Cook another ½ hour longer; then add a layer of sliced tomatoes and peppers. Sprinkle each layer of vegetables with a little salt. Bake until tender after covering.

Steak Bordelaise

One sirloin steak, 2 teaspoons butter, 2 teaspoons flour, 2 cupfuls beef stock, ½ bay leaf, 1 teaspoon chopped onion, 1 teaspoon tomato catsup, 1 cup finely-chopped mushrooms. Salt and pepper to taste. Cook in oven.

Mrs. A. E. Kennington.

Onion Steak

One and one-half pounds round steak, 1 cup flour, 1 teaspoon salt; chop flour in steak with edge of plate until flour is used up. Have skillet on fire with 2 tablespoons lard. When hot put in steak, fry quickly on both sides; then fill skillet with hot water, cook in oven for one hour with cover on, then have 6 large onions sliced. Cover steak with onions. Also keep cover on skillet, put back in oven and cook for ½ hour or until meal is ready to serve.

Mrs. J. R. Rice.

Picnic Steak

Six pounds of steak. Cut into portions of one pound each. Have coals red hot but not flaming. Put skillet on wire over coals. Let get very hot, and place steak in, searing quickly, turning frequently until done. Then pour over it just before serving the following sauce:

2 sticks butter (melted)
½ bottle Worcestershire sauce
Juice of one lemon and some of peel

2 buttons of garlic, if desired, and gravy of steak. Salt and pepper to taste. Serve on toasted rolls, piping hot. Will serve six.

Mrs. Henry Dean.

Beef and Pork Roast Loaf

Three pounds beef, ground; 1 pound pork, ground; 2 eggs, ½ cup bread crumbs, ½ cup milk, salt and pepper to taste. Add ingredients to meat; form in loaf, dredge with flour, put in pan, add cup of water and bake 2 hours. Serve with chili sauce. If desired, boil 2 eggs and put in middle of loaf before baking.

Mrs. Willard Wilson.

Baked Canadian Bacon

1 strip Canadian bacon (3 to 4 pounds)
1½ cup brown sugar
1½ cup water or 1 cup water and ½ cup wine
Whole cloves

Dot bacon with cloves, cover with brown sugar, put in roaster and add hot liquid. Bake in 350° oven for 1¼ hours. Baste every 10 minutes. Slice thin and serve with following sauce:

Sauce

1 glass apple or current jelly
1 tablespoon vinegar
1 teaspoon prepared mustard
½ teaspoon ground cloves

Heat.

Mrs. K. L. Landgrebe.

Stuffed Pork Chops

Secure pork chops, cut 1 inch thick. Cut pocket in thick part. Fill pocket with dressing made of bread crumbs seasoned with salt, pepper, butter and a little grating of onions; Worcestershire sauce. Pin opening together with toothpicks. Place in pan with just enough water to keep from burning, and roast in oven.

Mrs. R. I. Ingalls.

Pork Chops a la Creole

Take pork chops, flour them, put in skillet with a little lard, and brown. Take out and put layer of onions, fresh tomatoes and green peppers; salt and pepper and dash of cayenne. Add a little water. Put top on and put in stove. Let bake 20 or 25 minutes.

Mrs. Henry Dean.

Baked Ham

Soak ham overnight. Thoroughly wash and scrape it. Place in a vessel and cover with cold water, to which add 1 cupful dark syrup, 4 medium-size onions (leave whole) and 1 bottle of Canada Dry gingerale. Let this come to the boiling point, reduce heat and simmer until done, allowing 20 minutes to each pound. Let cool in the water in which it was cooked, then remove and draw off the skin. Sprinkle the top generously with brown sugar and stick with whole cloves. Put it in the oven under the flame for a few minutes to brown.

Mrs. R. F. Burnett.

Baked Ham

Cover ham with cold water, let stand overnight. Place in double boiler, partly filled with cold water. Cover and heat gently until simmering point is reached. Pour off this water and rinse off any scum adhering to ham. Return to pan, add boiling water, simmer slowly; allow 15 minutes to pound. When well done remove rind and allow to cool in water in which it was cooked. Brush over with beaten yolk of egg, sprinkle with bread crumbs and brown sugar. Stick in cloves and brown in quick oven.

Mrs. W. W. Crawford.

Stuffed Ham

Take stale bread, toast and roll fine and sift. If ham is large, will take more than a pint. Yolks of 6 hard-boiled eggs mashed smooth. Thyme, parsley, cut fine; celery seed, 1 tablespoon dry mustard, 1 nutmeg, 2 tablespoons cinnamon, teaspoon allspice, 1 mace, a little cayenne and salt. Mix all and add enough liquid from ham to make like corn bread. Stick holes in ham with a steel and put in stuffing, then cover whole ham with stuffing and bake a little.

Mrs. Frank Fowlkes.

Broiled Ham

Rub slices thickly with brown sugar just before broiling. Gives delicious flavor.

Broiled Ham with Pineapple

Thin slices of ham broiled in a little butter. Remove from pan and add slices of pineapple to ham fat and butter, and heat thoroughly. Serve with pineapple topping the ham.

Lamb Roast

Wipe roast with dry cloth, sprinkle with flour. Put bacon fat in roaster, onion, and little flour, and brown roast on top of stove. When brown, fill roaster about ¼ full water, add 1 piece of celery. If desired, insert small button of garlic in roast. Cook in oven, basting frequently with following sauce:

Sauce

½ cup tomato catsup
2 tablespoons Worcestershire sauce
1 tablespoon vinegar
Juice of ½ lemon
Rind of half lemon
¼ stick of butter
1 tablespoon sugar
3 tablespoons prepared mustard
Salt to taste (pepper)

Mrs. Julius Ormand.

Lamb Roast Supreme

4½ or 5 pounds lamb shoulder roast
2 teaspoons salt
½ teaspoon pepper
3 tablespoons flour
3 large green peppers
2 cups cooked rice
½ cup chopped celery
4 tablespoons chili sauce

Wipe roast with damp cloth, rub surface with combined salt, pepper and flour. Sear roast in hot oven (500° F.), then reduce to moderate oven (350° F.) and bake for two hours. Cut peppers in two, lengthwise, remove both seeds and fiber and fill with combined rice, celery and chili sauce. Place around the roast and bake until the peppers are tender (about 40 minutes). Baste frequently. Serve on platter with garnish of parsley.

Mrs. Ethel Hunt.

Barbecued Lamb

Season lamb well with salt and pepper. Paint with prepared mustard. Place in pan with inch and half of water. Slice large onion over it. Cook an hour, then commence to baste with following sauce:

Sauce

7 tablespoons vinegar	1 teaspoon mustard
5 Worcestershire sauce	½ teaspoon salt
1 tablespoon butter	Red pepper to taste

Cook about 25 minutes to pound, basting often.

Mrs. Eugene Brown.

Lamb Chops

Double thick lamb chops marinated in French dressing several hours. Add garlic bulb to dressing. Season with salt and pepper. Place one slice of tomato on each, surmount with a fresh mushroom, pour 1 tablespoon consomme over each. Place in buttered pan and bake thirty minutes.

Mrs. Laurens W. Jones.

Veal Grillard Creole

Two pounds veal steak cut in squares. Roll in egg and dust with cracker meal. Fry brown. Add 1 large Spanish onion, 2 green peppers, ½ dozen tomatoes, chopped fine, teacup of water. Cook slowly until tender, remove to hot dish, season gravy, salt, pepper, dash of tabasco and pour over steak.

Mrs. Emily Harrison.

Brown Fricassee of Veal

1½ pounds veal steak	Pepper
2 tablespoons flour	½ cup Chili sauce
½ teaspoon salt	½ cup cold water

Cut veal in pieces for serving, roll in flour and brown in hot fat. Add water to almost cover and simmer for ½ hour. Make an uncooked sauce combining flour, salt and pepper with Chili sauce and water. Pour sauce over meat, stir until boiling and simmer 30 minutes.

Mrs. Ethel Hunt.

Corned Beef

A piece of rump roast about 5 pounds or larger. Into crock put 3 quarts of water, 1 cup salt, ½ cup of brown sugar, a piece of saltpeter the size of a hazel walnut. Put the meat into the crock and let stand two weeks. Put over a slow fire and cook for 5 or 6 hours.

Mrs. Mathais.

Barbecued Brains

Boil 2 sets of beef brains in salt water. Make sauce of 1 stick of butter and 1 tablespoon of flour creamed together, add 1 can of tomatoes, 1 teaspoon of Worcestershire sauce, juice of ½ lemon, add red pepper and salt to taste. Serve brains on toast with sauce poured over.

Daisy Pratt, New Orleans Cook.

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Vegetables

Artichokes

Artichokes should be steamed done, never boiled. Wash, cut off tips of leaves, place in upper part of double boiler with a very little water. Cover tightly and let steam until tender. Serve hot with Hollandaise sauce.

Mrs. Alfred M. Shook, Jr.

Artichoke Cocktail

1 can artichokes (baby hearts)
2 stalks celery
2 green peppers
2 teaspoons chopped olives

Cut artichokes in four pieces, slice celery in small pieces and add to chopped peppers and olives. Add salt to taste. Mix all together in thick mayonnaise. Serve in sherbet glasses for lunch or dinner, or on lettuce as a salad.

Mrs. George Lancaster, Chattanooga, Tenn.

Asparagus

Cut fresh asparagus in three-inch lengths and boil in salted water until tender (about 20 minutes). Drain in a skillet, brown a lump of butter, adding a few tablespoons of liquor in which asparagus has been cooked. Add asparagus and serve very hot.

Boil fresh asparagus until tender in salted water (20 minutes), drain and serve with Hollandaise sauce.

Asparagus Mousse

1 can asparagus
2 teaspoons flour
1½ envelope gelatin
3 eggs
½ pint cream

Mix liquor from asparagus with flour. Let cook until thick. Pour slowly over beaten eggs. Let cook until eggs are done. Put asparagus through ricer, add salt, pepper, a dash of tabasco, add gelatine which has been dissolved. Combine mixtures and when cool add 1 pint whipped cream.

Mrs. T. H. Benners, Jr.

Asparagus Souffle

1 cup thick cream sauce
5 eggs
1 large can of asparagus
1 cup grated cheese

Add well beaten egg yolks and asparagus that has been cut in small pieces to cream sauce. When cold fold in grated cheese and stiffly beaten whites. Cook in slow oven, about 30 minutes. Serve immediately.

Mrs. A. M. Walker.

Beans

Cut fresh, tender beans in half or fourths, lengthwise. Boil uncovered in salt water for 20 minutes (add a pinch of soda to boiling water.) Drain and remove to platter and pour over them a generous amount of melted butter. A thin cream sauce can also be used. Add a diced pimento to sauce for a change.

Mrs. Jas. L. Davidson.

Beets in Vinegar Sauce

2 tablespoons vinegar
1 tablespoon flour
1½ tablespoons sugar
1 tablespoon butter.
½ cup water
Salt and pepper to taste

Boil beets until tender in salted water. Drain, plunge in cold water than skins may be easily removed. Slice or cut in cubes and serve in sauce.

Mrs. R. F. Burnett.

Buttered Beets

Wash well and cook in boiling water until tender (about 1 hour). Plunge in cold water and rub off skins, chop coarsely, heat again, season with butter, salt and pepper. If very tiny beets are used they may be left whole.

Stuffed Beets

6 large smooth beets
2 green peppers
2 tablespoons butter
3 tablespoons crumbs
Small slice onion
Salt and pepper

Boil beets until tender, peel and remove covers, forming shells. Remove stems from peppers, cover with boiling water and let stand 10 minutes, chop beet centers and peppers, add butter and bread crumbs, season with onion salt and pepper. Fill shells, dot with butter and bake, 20 minutes.

Broccoli

Wash the broccoli and tie into small bunches convenient for serving. Plunge into boiling water to which a pinch of soda has been added. When cooked place on platter and cover with melted butter and Parmesan cheese. The cheese, though, is not essential. It is also often served with Hollandaise sauce. For a luncheon dish serve broccoli with cheese sauce and grilled tomatoes. Serve hot bread with soup before and a dessert of fruit afterwards.

Brussels Sprouts au Gratin

1 quart Brussels sprouts	1½ cups cream sauce
½ cup grated cheese	Buttered crumbs

Cook Brussels sprouts in clear salted water until tender, drain and season with melted butter. Mix cheese with cream sauce and pour over Brussels sprouts. Place in buttered baking dish, cover with toasted crumbs and bake in hot oven.

Mrs. J. L. Davidson.

Cauliflower

Take off outside leaves, cover with cold water and let stand half hour. Drain and cook in boiling water in uncovered vessel until tender. Pour a well seasoned creamed dressing over it. Do not season until done. It is often cooked in cheese cloth bag to keep it white.

Mrs. L. K. Mackey.

Cauliflower au Gratin

Cook cauliflower until tender in boiling salted water, drain, separate flowerets and turn into 2 cups white sauce. Put in buttered baking dish, sprinkle with grated cheese, salt, pepper and buttered crumbs. Bake until crumbs are brown. Cabbage can be used in place of cauliflower if preferred.

Cauliflower and Carrots au Gratin

Place first a layer of cooked cauliflower and then a layer of sliced, cooked carrots in buttered baking dish and cover with a little cream sauce. Alternate the layers until dish is nearly full. Sprinkle over the top with buttered bread crumbs and ground cheese and allow this to remain in the oven until hot enough to serve which will be about a half hour. Minced parsley may be added to the white sauce to make the color scheme a little more effective. (An appetizing dish.)

Cauliflower with Mushroom Sauce

1 large head cauliflower
1 tablespoon butter
1½ tablespoon flour
1 can cream of mushroom soup
1 thin slice toast, finely crumbled
¼ cup grated cheese

Remove lower leaves from the cauliflower and allow water to flow over it to remove dust. Cut bottom of stem off smoothly so the head will stand upright in kettle. Place about 1 inch of water in the kettle. Cover and steam 15 minutes, or until tender but firm. A few minutes before cooking is completed sprinkle generously with salt. Drain, cut away remaining leaves and lower stem, and place in the center of heated serving dish. Melt butter in sauce pan, add flour and blend well. Add soup and cook, stirring constantly until thick. Pour this sauce over the cauliflower and sprinkle with toast crumbs and cheese which have been combined.

Mrs. W. B. Hillhouse.

Carrot Cutlets

1 cupful mashed carrots
2 cups boiled rice
1 beaten egg
1 tablespoon minced onion
1 tablespoon pimentos
½ teaspoon celery salt
½ teaspoon paprika
Bread crumbs

Mix the carrots, rice, egg, onion, pimentos, celery salt and paprika. Uusually a little more salt is required, but this depends on how the rice and carrots were seasoned when cooked. Form in balls and shape like cutlets. Dip them in crumbs, then in beaten egg and in crumbs again. Brown on both sides in a little butter or bacon drippings. Arrange on a heated platter, garnished with parsley, and place a spoonful of red jelly on each cutlet.

Mrs. I. B. Feagin.

Carrot Ring

1½ cups cooked carrots
½ cup soft bread crumbs
3 eggs
1 cup carrot liquid
1 teaspoon grated onion
1 teaspoon salt
⅛ teaspoon pepper
¼ teaspoon paprika

Mash carrots, mix thoroughly, crumbs, well beaten egg yolks, liquid of carrots, onions and seasonings. Fold in stiffly beaten whites. Turn into buttered ring mold and set in pan of hot water. Bake in moderate oven until firm. Turn out and fill center with creamed vegetable.

Stewed Celery

Put in boiling water with a little salt. Cook in covered vessel until tender. Pour water off and then pour melted butter over, or serve in cream sauce or Hollandaise sauce.

Mrs. H. L. Badham.

Corn Saute

Remove husks from ears of corn, cut off the tender tops of the kernels, then scrape the cob to extract all the milk. Saute in butter or bacon fat, cover frying pan while cooking. An iron pan is best. Salt and pepper to taste.

Corn Pudding

2 cups corn
2 eggs
2 cups milk
1 teaspoon salt
1 tablespoon butter
½ teaspoon sugar

Grate corn from ear. Add eggs, melted butter, salt and sugar. Put in baking dish and cook until it thickens and browns.

Mrs. L. K. Mackey.

Stuffed Cucumbers

Boil 3 medium sized cucumbers 15 or 20 minutes. Cut in halves lengthwise and scoop out some of the inside. Mix this with a cream sauce, a bit of scraped onion, 2 hard boiled eggs which have been put through a ricer, and crackers or bread crumbs. Refill shells, put a piece of butter on each and bake a few minutes to brown crumbs.

Mrs. Edward Warren.

Stuffed Eggplant

1 large eggplant
2 tablespoons minced onion
2 tablespoons Lea and Perrin sauce
2 eggs
4 tablespoons peanut butter

Cut eggplant in half. Remove pulp and combine with the onion and sauce, salt and pepper to taste. Cook until done, cool and add well beaten eggs and peanut butter. Mix well, place in shells of egg plant, cover with buttered crumbs and brown in oven.

Mrs. R. F. Burnett.

Stuffed Eggplant

One large egg plant, cut in half, remove pulp. Take 1 small can of tomatoes, 2 onions, chopped, 1 stalk of celery chopped, put together with pulp of eggplant in vessel to cook until done, then add 1 can mushrooms, 2 tablespoons Worcestershire sauce, salt and paprika. Put all in empty shells with grated cheese on top and brown in oven about 10 or 15 minutes.

Mrs. J. R. Rice.

Saute Mushrooms

Wash and peel mushrooms and remove stems, sprinkle the inside of each cup with salt and pepper and fill with butter. Put a little more butter in a sauce pan and place mushrooms in oven and cook ten minutes. Season with lemon juice or sherry. Place on rounds of toast and pour the juice in which they were cooked over them.

French Fried Onions

2 large Spanish onions
½ teaspoon salt
2 eggs
1 cup sweet milk
2 cups flour
Pepper to taste
½ teaspoon baking powder

Beat eggs well, add milk, sifted flour and baking powder and beat briskly. Peel and cut onions into ¼ inch slices and separate into circles. Salt and pepper. Dip onion circles into batter one at a time. Fry until brown in deep fat. Serve as garnish for steak.

French Fried Onions

Take large Bermuda onions, 4 or 6, according to the quantity needed. Peel and slice thin. Separate the rings. Dip in flour and fry in deep fat. Be careful to fry a few at a time or they will stick together. Each ring should be separate when finished. This is a delicious way to vary one's menu.

Mrs. W. L. Vennell.

Stuffed Onions

Select 6 large onions, without peeling, soak in water 1 hour. Drain, remove skins and with sharp knife cut out center of each, mix two tablespoons of finely minced ham, or other cold meat, with half cup bread crumbs, pour over this 1 tablespoon melted butter, 1 tablespoon cream, ½ teaspoon salt and a dash of pepper. Fill onions with this mixture, place in baking dish, baste with melted butter, dust crumbs over top and bake in slow oven 1 hour. Serve with cream sauce poured over them. This is a delightful way to serve onions. With poultry or as a garnish for roast beef.

Mrs. Robert I. Ingalls.

Baked Hash Potatoes

- 8 cups boiled chopped potatoes
- 1 cup grated onions
- 1 cup milk
- 1 tablespoon drippings
- 1 tablespoon salt
- 1 dash pepper

Pour the drippings and onions into a baking pan and heat through, and the potatoes which have been chopped while hot, salt and pepper. Mix well, smooth the top and pour the milk over it; put in hot oven for 30 minutes and bake to light brown. Sprinkle with parsley or celery top.

Mrs. A. E. Kennington.

Sweet Potato, Special

Boil sweet potatoes and put through colander. Add to this ¼ pound of pecans and ¼ cup seedless raisins. Put into baking dish and cover top with large marshmallows and a piece of butter size of walnut. Bake about 30 minutes and serve hot.

Mrs. Alfred Shook, Jr.

Sweet Potato Puff

- 2 cups mashed potatoes
- Dash of cayenne and cinnamon
- 1 tablespoon sugar
- ½ teaspoon salt
- ½ cup sweet milk
- 1 egg beaten separately
- 1 tablespoon melted butter

Mix and fold in the stiff whites last. Bake.

Mrs. F. H. Weatherlow.

Candied Sweet Potatoes in Orange Shell

- 1 cup orange juice
- ½ teaspoon grated orange rind
- 1 cup water
- 3 tablespoons light corn syrup
- ½ cup sugar
- ½ teaspoon salt
- ¼ cup butter

Pour over six or eight peeled, uncooked sweet potatoes in baking dish. Bake uncovered in a moderate oven until tender, 30 or 40 minutes. Baste occasionally. When cooked, mash the potatoes and pile into the orange shells. Top each with one marshmallow and brown in oven. Serves 5 people.

Mrs. E. M. Prince.

Baked Tomatoes

Cut tops off of 6 medium sized tomatoes and shake out the liquid and seed. Put all this into a sauce pan with 1 ounce chopped bacon, heaping tablespoon flour, 1 heaping tablespoon butter, 1 tablespoon chopped parsley, pepper, salt and grate of nutmeg. Stir over the fire for about 10 minutes or until all is well cooked. Then add a cupful of fine bread crumbs, 1 ounce grated cheese and mix. Stuff tomato with this, sprinkle few bread crumbs on top and bake in oven for 15 minutes. Serve on rounds of buttered toast.

Mrs. C. M. Williamson.

Broiled Tomatoes

Ripe sliced tomatoes, sprinkled with salt and pepper, dip in cracker crumbs, eggs and crumbs again or corn meal. Place in well buttered broiler and broil 6 or 7 minutes.

Mrs. H. L. Badham.

Grilled Tomatoes

Wash tomatoes, cut in halves or quite thick slices. Sprinkle lightly with sugar, bread crumbs, salt and pepper and a dab of butter. Place in broiler and cook until crumbs brown.

Tomato Stuffed with Shrimp

2 cups cooked shrimp
8 large tomatoes
½ teaspoon chopped onion
3 slices bread toasted
½ teaspoon salt
½ green pepper, minced
1 tablespoon butter

Cut off tops of tomatoes and scoop out centers. Mix centers, onions, parsley, salt and pepper and shrimp. Fry in butter, combine with toasted bread crumbs, put into tomato shells, cover with buttered crumbs and bake in hot oven about 20 minutes. Serve hot.

Mrs. J. L. Davidson.

Baked Tomatoes with Mushrooms

1 large can mushrooms	4 tablespoons chopped celery
2 cups coarse toasted bread crumbs	6 large tomatoes
4 tablespoons butter	Salt and pepper

Melt butter, add celery and onion, cook until tender, add chopped mushrooms and season to taste. Add crumbs, simmer three minutes, add pulp from scooped out tomatoes. Stuff tomatoes with this mixture and place in well buttered casserole. Baste with liquor from mushrooms and bake about 30 minutes.

Mrs. R. F. Burnett.

Spinach Mousse

1 cup heavy cream	1 peck spinach
3 eggs beaten together	

Cook spinach, drain and chop fine, when cool add eggs, cream and seasoning. Place in ring mold, well buttered and floured. Steam ¾ hour. Serve with white sauce and grated hard boiled egg.

Spinach Mold

Cook spinach in usual way. Chop fine and season well. Press into well buttered ring mold. Place in pan of hot water to keep very hot. To serve turn out on hot platter and fill center of ring with tiny whole cooked beets seasoned with melted butter. Surround mold with thick white sauce combined with chopped pimento. Ring can alse be filled with creamed mushrooms and surrounded with cheese sauce.

Mrs. Jas. L. Davidson.

Stuffed Squash

Cut top from stem end of round, tender white squash. Scoop out center, leaving shell whole.

Boil until done, mash well, season with salt, pepper and butter and toasted bread crumbs. Add boiled shrimp and a few drops of Tabasco sauce. Cover with buttered crumbs and bake.

Mrs. Matt Murphy.

Squash

Select very small yellow squash, cook whole in boiling salt water until tender but firm, about 15 to 20 minutes. Drain well and season with melted lemon butter. Sprinkle with chopped parsley. Serve very hot.

Mrs. A. M. Walker.

Banana Fritters

4 ripe bananas	½ teaspoon salt
1 cup flour	¾ cup milk
1 teaspoon baking powder	1 egg

Sift flour, baking powder and salt together, add milk and well beaten egg. Cut banana in 2 inch lengths, roll in the batter until completely covered and quickly drop in deep fat which is quite hot. Be sure the fat is not too hot. Cook until brown on one side, then turn on other. When brown on both sides they are done.

This makes six fritters.

Serve with sauce made of: 1 cup boiling water, 1 tablespoon butter, 1 tablespoon sugar. Stir in enough corn starch to thicken a little. Flavor with vanilla or lemon. This gets quite thick of allowed to stand, beat it and it will become thin.

Mrs. E. R. Wright.

Baked Bananas

8 bananas	2 cups marmalade (orange or currant)

Cover bottom of buttered baking dish with sliced bananas. Spread marmalade over them and cover with another layer of bananas. Spread marmalade over the top and bake twenty minutes in moderate oven. Serve with cream.

Stuffed Apples

Peel and core as many apples as you like. Make a syrup of sugar, small piece of butter and hot water, let boil until it can be formed into a ball. Put in apples; there should be enough syrup to cover them half way. As soon as they are clear on one side turn, let the other side clear. When both sides are clear they are done. Season with stick cinnamon, stuff with raisins and nuts.

Mrs. Earl Ivy.

Apple Fritters

Mix 1 cup of flour, 1 cup of milk, pinch of salt, rounding teaspoon of baking powder and 1 egg. Beat together to a smooth batter, core and peel 3 medium sized apples, slice, then dip in batter and fry in deep hot fat. Serve at once. Sprinkle sugar over them.

Mrs. J. R. Rice.

Apple Rings

Large apples.	1 cup white sugar
½ cup brown sugar	1 tablespoon butter
½ cup water	

Cut apples in inch slices. Take brown and white sugar, water and butter and make a syrup. Put the apples in, cook until clear, turn and cook ½ hour.

Baked Apples with Sausage Filling

Core necessary number of tart apples. Fill cavities with well seasoned sausage meat and bake in moderate oven until tender. Arrange apples on rounds of toast and pour spoonful of melted butter over each and serve very hot with a garnish of fried sausage and parsley.

Mrs. A. E. Kennington.

Creamed Chestnuts (Extra Large)

Blanch 1 quart of chestnuts and boil until done. Put on in boiling water. Make a rich cream sauce, when thick add salt to taste, dash red pepper and 1 gill of sherry wine. Pour over chestnuts and serve.

Mrs. K. G. Marshall.

Spanish Rice

- 1 cup raw rice
- 4 tablespoons melted shortening
- 1 can tomatoes
- 1 finely chopped onion.
- 1 chopped green pepper
- 2 cups chicken stock or water
- 1 tablespoon salt
- 5 dashes Tabasco sauce
- 1 teaspoon Worcestershire sauce

Melt shortening or drippings in a skillet. Add the raw rice which has been washed and placed in a single layer in a large biscuit pan to dry preferably in the sun for from 3 to 5 hours or until thoroughly dry. Stir constantly, cooking until rice is nicely browned and almost ready to "pop" as pop corn. Remove from fire, add rest of ingredients including juice from the canned tomatoes and place in large casserole. Cover and bake two hours or cook over slow heat in a tightly covered skillet, Dutch oven or steamer one hour.

If cover is not tight fitting and stock evaporates before vegetables are tender more stock or water must be added. Water may be added in place of chicken stock, but a little gravy should be used for richness. This dish is delicious when made with stock from steamed chicken, and chicken livers may be added to make a one-dish meal.

Mrs. Leo B. Dillon, (Sue Scattergood).

Rice, Southern Style

Two quarts boiling water, 1 tablespoon salt, 1 cup rice. Wash rice thoroughly several times in cold water. Add to boiling salted water and boil rapidly 20 or 25 minutes or until a grain pressed between thumb and fingers is soft. Pour in colander and hold under cold water faucet until thoroughly rinsed. Place over hot water until heated.

Mrs. M. J. Gregg.

German Vegetable Dish

Have already cooked separately:

1½ cups string beans
2 large carrots diced
3 white turnips diced
1 cup celery, in 1 inch pieces

Save water in which the vegetables are cooked to use in cream sauce.

Cream Sauce: 1 cup vegetable water, 1 cup milk, 1 tablespoon flour. Blend until smooth, cook 5 minutes, add 1 teaspoon salt, ¼ teaspoon white pepper, 4 tablespoons chopped parsley, ½ cup chopped onion. Put vegetables in baking dish and turn sauce on them. Sprinkle top with 3 tablespoons bread crumbs, ½ cup grated cheese. Bake 30 minutes in moderate oven.

Mrs. J. H. Perkins.

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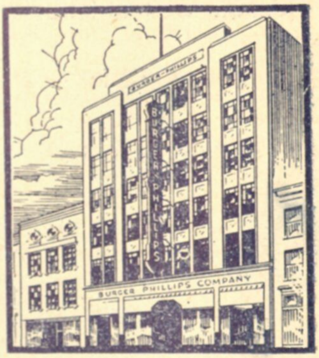

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Salads

Jellied Fig and Prune Salad

1 envelope Knox gelatine
2 cups boiling water
1 cup cold water
¾ cup sugar
½ cup lemon juice
1 can preserved figs
1 pound prunes, cooked
Cream cheese and nuts

Soak gelatine in cold water five minutes; dissolve in boiling water; add sugar, stir until dissolved, then add lemon juice and salt to taste. Pour in mold. When partially set add figs and prunes, stuffed with cheese balls which have been rolled in ground nuts. Serve on lettuce with mayonnaise, combined with whipped cream.

Mrs. Hubert Drennen.

Black Cherry Salad

1 can black cherries
3 packages orange jello
3 cakes cream cheese
4 oranges

Drain cherries well, pour in ring mold. Dissolve jello as directed on package. Pour ½ over cherries and let congeal. Mix cheese with Worcestershire sauce, a little salt and mayonnaise. Spread this over top of cherries, and place sections of 4 oranges on cheese; then pour remaining ½ of jello, and congeal. Serve with mayonnaise, combined with whipped cream to which chopped, toasted almonds have been added.

Mrs. John Builder.

Congealed Fruit Salad

1 box gelatine
½ cup cold water
1 cup boiling water
½ cup lemon juice
½ cup sugar
Pinch salt
1 bottle ginger ale

Into this put—
1 cup chopped apples
1 cup chopped celery
1 cup chopped pineapple
Small quantity each of
    white grapes, almonds, crystallized ginger, white cherries, grapefruit, orange, banana

Mold and serve with following dressing:

3 tablespoons butter
2 tablespoons sugar
3 egg yolks

Mix and cook in double boiler until thick. Cool, add juice of 1 lemon, pinch salt, dash red pepper. When chilled add whipped cream until right consistency. This makes a lovely, light-colored salad. Serves eight people liberally.

Mrs. Kate Giles Jones.

Cucumber Jelly with Layer Cheese

Grate 3 cucumbers, strain. Soak 1 package of gelatine in 1 cup cold water for five minutes. Mix in 1 cup boiling water, juice 2 lemons, 2 tablespoons vinegar, ¼ cup sugar, onion juice, red pepper and salt. Cheese mixture: Three packages Neufchatel cheese, 1 package gelatine, 2 chopped bell peppers, chopped pimentos, in desired quantity; juice of 1 lemon, ½ small onion, chopped fine; ½ cup chopped nut meats, salt, red pepper. Mold these mixtures in layers and then serve with mayonnaise.

Cucumber Jelly

One envelope of gelatine soaked in 1 cup of cold water for five minutes. Then pour over 2 cups boiling water, add ¾ cup sugar and ½ cup lemon juice. Grate 1 large cucumber, strain, and add green fruit coloring. Serve with mayonnaise mixed with 1 grated cheese, onion juice, and ½ cup chopped nuts.

Individual Tomato and Artichoke Aspic

Take number of artichokes desired; boil 30 minutes, peel off leaves from heart and let hearts cool. Make tomato aspic.

1 envelope of gelatin, dissolved
3½ cups strained juice canned tomatoes
2 tablespoons salt
½ teaspoon mustard
½ teaspoon pepper
Few drops onion juice

Soak gelatine in cold water five minutes. Mix ingredients (except vinegar) and boil 10 minutes. Add gelatine and vinegar, and when gelatine is dissolved strain. Dip individual molds in cold water, place heart of artichoke in bottom, pour in tomato mixture and put on ice. When congealed turn out on lettuce leaf and serve with mayonnaise and Swedish milk wafers.

Mrs. Morris Bush.

Cucumber Ring

2 level tablespoons gelatine
½ cup cold water
½ cup mild vinegar
2 tablespoons fresh lime juice
½ cup sugar
1 teaspoon salt
1 cup cucumber juice
1 cup boiling water
Green coloring

Soak gelatine in cold water. Add boiling water to dissolve.

Add vinegar, lime juice, sugar and salt, then cucumber juice, and then coloring. Turn into ring mold and chill. Remove to a bed of lettuce. Center may be filled with chicken salad, crab meat, tomato, artichokes, or cole slaw.

Mrs. R. H. Bowron.

Fruit Salad

One tablespoon gelatine soaked in ¼ cup cold water for 15 minutes, then dissolve by adding 2 or 3 tablespoons of boiling water (dissolve well). When cool (not cold), add one cup mayonnaise, 1 cup chopped pineapple, 1 cup white cherries, 1 cup maraschino cherries, ½ cup almonds, then fold in a cup of whipped cream. Put this in mold and pack in ice for one hour.

Mrs. Percy M. Smith.

Pineapple Salad

Place a slice of pineapple on a crisp lettuce leaf, cover with 2 tablespoons chopped nuts, 3 or 4 seedless white cherries, a slice of Philadelphia cream cheese; salt, pepper, and cover with mayonnaise.

Mrs. Hubert Drennen.

Ginger Ale Salad

1 cup pecan meats
1 cup hot water
1 pint ginger ale
1 cup cold water
1 cup chopped celery
½ cup crystallized ginger
½ box gelatine
½ cup sugar

Dissolve gelatine in cold water, then pour over it the hot water, then add ale, apples, nuts, celery, and congeal. Serve with ginger sandwiches.

Mrs. J. H. Deaderick.

Apple Cardinal Salad

Select firm apples, core, cover with water and sweeten to taste; put red vegetable coloring into water until highly colored. Let boil until apples are vividly red, but rather firm. Stuff with Philadelphia cheese, mayonnaise and nuts. Serve cold on lettuce leaf with mayonnaise.

Mrs. H. L. Badham, Jr.

Fruit Salad

1 can peaches
1 can pineapple
1 can apricots
1 can white cherries
1 can pears
½ pound white grapes
4 oranges
3 bananas
½ pound pecans

Chop and drain all juice from fruit, fold fruit in dressing when ready to serve. Dressing: 5 egg yolks, 8 tablespoons sugar, 5 tablespoons lemon juice, pinch of salt. Cook until thick. Add 1 pint of stiff whipped cream.

Mrs. W. Fox.

Blushing Pear Salad

Use the cans of halved pears. Dry pears thoroughly and with soft camel's hair paint brush tint the pears, starting at the large end and shading up to natural color. Get red fluid coloring from any drug store. Rub up Philadelphia cream cheese with pepper, salt, celery seed and chopped nuts. Make a ball of cheese and put in hollow of pear. Squeeze gently two halves together. Stick cloves in large bottom end and a sprig of green leaves in top. Serve on platter, whole, standing upright, with lettuce and mayonnaise.

Mrs. Morris Bush.

Lime Jello Salad

1 package lime jello
1½ cup hot water
2 packages Philadelphia cream cheese
1 small can crushed pineapple and juice
Dash red pepper and pinch salt

Dissolve jello in hot water. Add other ingredients, mold and chill. Pale green and delicious.

Mrs. J. A. Norman.

Whipped Cream Salad

2 cans Dole sliced pineapple
2 cans white cherries
½ of 1 envelope gelatine
1 cup mayonnaise
1 pint whipped cream
¼ pound almonds

Mix and leave over night in ice box.

Mrs. J. E. Salie.

Pineapple Salad

Sliced pineapple, lettuce, cherries, almonds, cream cheese, mayonnaise. Place rings of pineapple on beds of lettuce. Stuff large red cherries with toasted almonds and place five or six on each slice pineapple. Soften cheese with a little crea mayonnaise. Place a spoonful in center of each slice pinea and top with cherry.

Mrs. A. M. Walker.

Frozen Oriental Salad

1 teaspoon gelatine
2 tablespoons cold water
4 tablespoons honey
1 cup cream
½ cup mayonnaise
½ cup chopped figs
¼ cup chopped dates
¼ cup chopped nuts
1 teaspoon minced ginger
1 small can apricots

Soak gelatine in cold water, then dissolve over hot water. Add honey and beat until thin. Whip cream until stiff, then fold in gelatine, honey, mayonnaise and dried fruit and nuts. Drain apricots and cut fine. Add to mixture. Freeze in molds in refrigerator and serve with a cream dressing.

Mrs. John Lewis Underwood.

Frozen Pear Salad

Pack one large can pears in ice and salt for four or five hours. Remove and cut around middle of can, slipping both ends off. Slice and serve on crisp lettuce with cream dressing.

Mrs. R. C. Munger.

Highland Salad

3 cups boiled spaghetti
1 pound cooked shrimp
1 cup mayonnaise
½ cup tomato catsup
½ cup Chili sauce
1 tablespoon anchovy paste
1 tablespoon Tarragon vinegar

Mix spaghetti and shrimp with dressing and serve on lettuce. Garnish with slices of tomato and hard boiled eggs. For a luncheon course serve with cream cheese sandwiches.

Filling for sandwiches:
½ cup cream cheese
½ cup butter
1 teaspoon capers
½ teaspoon caraway seed
½ tablespoon scraped onion (if desired)
Salt and paprika to taste

Mix ingredients thoroughly and spread on thin slices of rye bread.

Mrs. John Lewis Underwood.

Frozen Fruit Salad

Soften 1 tablespoon plain gelatine in 2 tablespoons cold water, add ¼ cup boiling water. Add 2 tablespoons sugar. Let cool slightly and add ½ cup of lemon juice and have ready to pour in following mixture.

1 cup whipped cream. Fold into it 1 cup mayonnaise, fold in the following ingredients carefully to retain the lightness of the whipped cream; 1 cup crushed pineapple, 1 cup of finely cut orange sections, freed from membrane, ½ cup finely cut grapefruit pulp, 1 cup Malaga grapes, 1 cup diced marshmallows, ½ cup shredded cocoanut and ¼ cup cherries. Add prepared gelatin liquid, mix lightly and pour into freezing tray of an Electrolux and freeze until firm.

Mrs. Ethel Hunt.

Frozen Pineapple and Cheese Salad

½ pint cream
1 small cake Philadelphia cream cheese
2 tablespoons mayonnaise dressing
1 small can crushed pineapple
1 cup chopped marshmallows (cut in quarters)

Whip cream. Mix cheese and mayonnaise thoroughly, then blend well with whipped cream. Add pineapple (without syrup) and marshmallows. Mix well and place in tray of electric ice box to freeze. Stir once after it begins to freeze the sides of tray. Cut in squares to serve.

This makes a delicious salad served on lettuce leaves with mayonnaise, crackers or olive sandwiches.

Mrs. Hugh Bradley DuBose.

Bunch of Grapes Salad

6 halves canned pears
1 pound green or red grapes
1 package cream cheese
¼ cup chopped nutmeats
½ cup maayonnaise

Drain pears thoroughly by placing in a tea towel. Frost the rounded side with thin layer of cream cheese. Cover with halves of green or red grapes from which seeds have been removed. Insert, to represent stem, a parsley stem from which leaves have been removed. Arrange in individual nests of lettuce, a spoonful of mayonnaise, combined with nuts. Cover with decorated pear.

Mrs. Ethel Hunt.

Chicken and Vegetable Salad

2 cups cold chicken (diced)
½ cup cooked carrots (dice
½ cup cooked peas
1 teaspoon salt
1 teaspoon paprika
½ cup cooked beets (diced)
1 tablespoon chopped parsley
½ cup string beans (cut in pieces)

Mix the chicken and vegetables and add salt, paprika and parsley. Marinate in French dressing. Let stand in refrigerator until thoroughly chilled. Arrange in nests of lettuce leaves and top with mayonnaise. Garnish with beets cut in fancy shapes and asparagus tips.

Mrs. Ethel Hunt.

Ham Salad

¾ cup cooked peas
3 tablespoons Heinz India Relish
2 cups cooked ham (diced)

Mix ham, peas and relish together and marinate in French dressing. Chill thoroughly. Arrange on crisp lettuce leaves and garnish with slices of hard cooked eggs. Serve with Russian dressing.

Mrs. Ethel Hunt.

Jellied Supper Salad

2 tablespoons gelatine
¼ cup cold water
Sliced chicken
1½ cups mixed vegetables peas, carrots, string beans, etc.
2 hard cooked eggs
2 cups chicken broth
¼ cup stuffed Spanish olives, sliced

Soak gelatine in cold water 5 minutes and dissolve in hot chicken broth (canned broth may be used.) Cool, dip loaf pan in cold water and decorate bottom with slices of hard cooked egg and sliced olives, cut in fancy shapes. Cover with thin layer of chicken broth and let stiffen. Then arrange the chicken and vegetables in alternate layers, pouring a little broth over each layer and allowing it to stiffen before adding the next layer. Letting the pan stand in ice water will quicken the process. Chill thoroughly. Remove from mold and cut in fairly thick slices. Serve the individual portions in nests of crisp lettuce leaves with mayonnaise.

Mrs. Ethel Hunt.

Chicken Salad

Cut cold cooked chicken into pieces, cut celery into pieces. Use two parts chicken to one of celery, sprinkle with salt, a little red pepper and lemon juice. Stir in lightly with a fork, mayonnaise (or half mayonnaise and half cooked salad dressing), sufficient to season well. Whipped cream can be added to dressing if desired. If the salad is wanted very light in color use only the white meat of the fowl. Turkey can be used as well as chicken and the salad is improved by the addition of almonds.

Mrs. Jas. L. Davidson.

Molded Chicken Salad

2 teaspoons gelatin
½ cup cold water
2 cups cold chicken, diced
½ cup celery, diced
¼ cup chopped green pepper
¼ cup stuffed Spanish olives, chopped
½ teaspoon salt

Soak gelatin in cold water 5 minutes and dissolve over boiling water. Add remaining ingredients. Put into ring mold or individual molds. Chill thoroughly. Turn out on a bed of crisp lettuce. Serve with mayonnaise and chopped pickle dressing and decorate with slices of olives. Canned chicken may be used.

Mrs. Ethel Hunt.

Cream Cheese and Bar le Duc Salad

2 packages cream cheese
½ cup chopped almonds
Bar le duc or currant jelly
Mayonnaise

Mash cheese. Mix to a paste with mayonnaise. Add almonds. Mix well. Line very small gem pans with mixture, fill centers with bar le duc or the jelly. Cover with more cheese mixture. Chill thoroughly. Remove from molds. Arrange on crisp heart leaves of lettuce. Serve with snappy dressing or mayonnaise.

Mrs. Ethel Hunt.

Shrimp and Asparagus Salad

2 cups cooked shrimp
1 can asparagus
French dressing or mayonnaise

Line a bowl with lettuce hearts, place shrimp in center. Sprinkle with a little lemon juice. Place well drained and chilled asparagus on top of shrimp and cover with the dressing preferred.

Artichoke and Shrimp Salad

Boil artichokes until tender in salted water, drain and cool. Scoop out centers and fill with iced shrimp that has been marinated in lemon French dressing. Place on lettuce and serve with mayonnaise in half of green pepper on each plate. Garnish mayonnaise with chopped parsley.

Crab Salad

4 cups crabmeat
1 cup mayonnaise
½ cup cut pickles
1 tablespoon each of chopped green peppers, capers and stuffed olives

Line a bowl with lettuce hearts, put the crab flakes in center, then cover with well seasoned mayonnaise. Garnish with pickles, cut into thin slices and sprinkle with finely chopped peppers, olives and capers.

Tomato Salad

Make the usual tomato aspic by any recipe liked. Fill individual molds and let it jell. Have ready some chicken salad. Scoop out the inside of each and place a portion of the salad into the opening. Heat the removed aspic until liquid, let chill and just before it jells refill and cover the entire opening. Let jell again until quite firm. When ready to serve unmold on crisp lettuce and serve with mayonnaise.

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Stuffed Eggs in Tomato Jelly

1 can tomato juice
¾ tablespoon gelatine
6 hard cooked eggs
3 tablespoons caviar
6 ripe olives, chopped
¼ cup cold water
1 teaspoon sugar
1 tablespoon vinegar
¼ teaspoon mustard
1 teaspoon lemon juice

Soak gelatine in cold water and dissolve in hot tomato juice. Add sugar and vinegar and chill. Cut hard boiled eggs lengthwise, remove yolks, mash and mix them with caviar, mustard, lemon juice and chopped olives. Refill the egg whites with the mixture. When tomato jelly begins to thicken, pour half of it into wet molds and add the stuffed eggs. Chill until jelly is set and add the remainder of the tomato mixture. Unmold on lettuce and serve with mayonnaise.

Jellied Chicken and Vegetables

1 envelope gelatine
¼ cup cold water or stock
1½ cups hot chicken stock (canned broth of soup may be used)
½ teaspoon salt
1 cup chicken sliced or chopped
1 cup vegetables (cooked peas, string beans, beets, carrots, asparagus, etc.)
½ pimento or green pepper

Pour cold water in bowl and sprinkle gelatin on top of water. Add to hot stock and stir until dissolved. Add salt and cool. Rinse a square mold in cold water, pour in a thin layer of the liquid jelly, let stiffen slightly and decorate with peppers and other vegetables. Arrange the thickening jelly, chicken and vegetables in layers and chill. Unmold on a bed of lettuce leaves and garnish with parsley and salad dressing. A meat and vegetable dish in one. Serves six.

Perfection Salad

1 envelope gelatine
¼ cup cold water
1 cup hot water
¼ cup mild vinegar
1 tablespoon lemon juice
¼ cup sugar
½ teaspoon salt
½ cup cabbage, finely shredded
½ cup celery (cut in small pieces)
1 pimento, cut in five pieces, or 2 tablespoons sweet, red or green peppers.

Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt, and hot water and stir until dissolved. Add vinegar and lemon juice. Cool and when mixture begins to stiffen, add remaining ingredients. Turn in mold and chill. Serve on bed of lettuce or endive and garnish with mayonnaise, or cut salad in cubes and serve in cases made of red or green peppers, or turn into individual molds lined with canned pimentos.
Serves six.

Cauliflower Salad

Separate cauliflower into flowerets. Wash, wipe dry, cover with French dressing for a little while. Serve on lettuce with Roquefort cheese dressing.

Mrs. J. G. Johns.

Chilled Tomatoes

6 tomatoes
3 hard boiled eggs
1 celery heart
1 small bottle stuffed olives
1 bottle anchovies
2 tablespoons capers

Peel and hollow tomatoes. Mix all other ingredients after

thoroughly chopping and add enough mayonnaise to season. Stuff tomatoes with mixture and serve on lettuce garnished with mayonnaise to which has been added a teaspoon of anchovy paste.
Mrs. S. P. Smith.

Carrot Salad

2 bunches carrots	1 medium onion
1 whole stalk celery	2 hardboiled eggs

Chop, mix with mayonnaise, and serve on lettuce.

Mrs. W. B. Hillhouse.

Potato Salad

Boiled potatoes
Cucumbers
Celery
Hard boiled eggs
Green peppers
Pimentos
Onion
New York State cheese cut in cubes

Mix lightly together and combine with dressing of ½ mayonnaise and ½ cooked dressing. Serve on lettuce hearts.

Congealed Wine Salad

One package of Royal jello (strawberry or raspberry). Use same amount of home made wine instead of water to dissolve the jello. When partially set add sections of 3 grapefruit. Mold and serve on lettuce.

Mrs. Hubert Drennen.

Lettuce Hearts with Frozen Salad Dressing

Frozen salad dressing. Mix one part of Thousand Island dressing with three parts of whipped cream. Pour into freezing trays and freeze solid. Serve on lettuce hearts and garnish with stuffed celery and olives.

Avocado Mousse

½ tablespoon gelatine	2 cups avocado
½ cup cold water	2 teaspoons Worcestershire sauce
½ cup boiling water or stock	½ cup whipped cream
1 teaspoon salt	½ cup mayonnaise
1 teaspoon onion juice	

Cream avocado, add salt, Worcestershire sauce and onion juice. Soak gelatine in cold water. Add boiling water. When cool fold in the cream and mayonnaise. Combine with avocado and turn into mold. Serve with tomatoes, hearts of lettuce and mayonnaise. Mrs. R. F. Burnett.

Coral Salad

1½ cups tomato juice	1½ cups mayonnaise

Combine and season with Tabasco and Worcestershire sauce, salt and pepper to taste. Freeze and pile high in halves of avocado pears. Serve on lettuce with toasted sandwiches or saltines.
Mrs. T. A. Muprhree.

Try avocado pears filled with fruit salad on a bed of shredded lettuce with a cheese straw on the side.

Salad Loaf

Remove crusts from loaf fresh bread and cut lengthwise into five slices. Discard the top one. Butter two inner slices generously on both sides, top and bottom slices on inner side only. Spread chicken salad on first, second and third slices and press last slice down over filling (Three generous cups of chicken salad required).

Place in bread pan, cover with cloth, put weight on top and set in refrigerator. At serving time place on platter, cover entire surface with cream cheese, softened with mayonnaise. Sprinkle with chopped parsley, garnish with pickles, olives and tiny stuffed tomatoes. Mrs. Hubert Drennen.

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Salad Dressings

Mayonnaise

5 tablespoons olive or salad oil
2 tablespoons lemon juice
½ teaspoon sugar
½ teaspoon salt
1 raw egg
½ pint olive or salad oil

Beat the first four ingredients well together with a rotary egg beater, then add the whole egg. Beat well, add the ½ pint oil and beat again until very stiff.

Boiled Dressing

½ teaspoon mustard
½ teaspoon salt
Dash cayenne
1 teaspoon sugar
1 egg
½ cup milk
¼ cup vinegar or juice of 1 lemon
1 teaspoon butter

Mix dry ingredients. Beat egg, scald vinegar and milk in different dishes, and add them and butter. Cook in double boiler, stirring constantly until it thickens. Strain and serve when cold.

Mrs. Frank Fowlkes.

French Dressing

3 tablespoons olive oil
1 tablespoon lemon juice
1 teaspoon salt
¼ teaspoon paprika
⅛ teaspoon red pepper
½ teaspoon sugar

Combine and heat until thick, chill firmly. Chopped carrots and celery make a nice addition to add just before serving, particularly for grape fruit salad.

Mrs. R. D. Burnett.

French Dressing

½ teaspoon salt
½ teaspoon pepper
3 tablespoons vinegar or lemon juice
¼ cup olive oil

Rub bowl with garlic or onion. Have all ingredients cold. Beat.

Varied French Dressing

1. Take French dressing, put into it hard boiled eggs and crisp bacon chopped fine. 2. Into French dressing put Roquefort cheese. 3. Into the same dressing put Philadelphia cream cheese balls and anchovies. 4. Caviar also makes a fine sauce with French dressing. Pour over lettuce, romaine or potatoes.

Mrs. H. L. Badham.

Tartar Sauce

1 cup mayonnaise
2 tablespoons chopped sweet pickles
1 tablespoon chopped capers
1 tablespoon chopped olives
1 tablespoon finely chopped chives

Combine and serve with egg and fish salads.

Russian Dressing

2 hard boiled eggs
2 small green peppers
2 large pimentos
1 teaspoon capers
1 small onion
½ cup Chili sauce

Chop all fine, mix, add 2 cups mayonnaise. If too thick, thin with Tarragon vinegar or lemon juice.

Mrs. J. H. Perkins.

Russian Salad Dressing

To a stiff mayonnaise add enough chili sauce to make right consistency, then add chopped green peppers and hard boiled egg. This is delicious served over head lettuce.

Mrs. Warner Shook.

Iroquois Dressing

English mustard, a dash; Worcestershire sauce, a dash; 1-3 cup olive oil, ¾ cup vinegar. Add chopped nuts, olives, parsley and hard boiled eggs. Plenty of paprika and salt.

Mrs. Robt. Meyer.

Hot Slaw Dressing

To the yolks of two eggs add one-half cup sugar and cream thoroughly. Mix into this 1 teaspoon dry mustard. Add to this ½ cup strong vinegar and stir until smooth. Add large lump butter. When this begins to boil add 1 cup buttermilk and cook until thick, stirring mixture while cooking to keep from lumping. Salt to taste. Have cabbage shredded, pour dressing over and serve hot.

Mrs. Frantz E. Johnson.

Salad Dressing

Mix together ½ cup sugar, 1 teaspoon each of mustard, salt, paprika, 2 tablespoons flour. Beat 2 egg yolks in 1 cup milk. Add to dry ingredients. Bring to boil. One cup vinegar, 1 tablespoon butter. Add milk, egg, etc., and stir constantly until thick enough. Good for slaw, also fruit salad with whipped cream mixed in.

Mrs. Paul A. Ivy.

Potato Salad Dressing

8 egg yolks beaten
1 teaspoon mustard
1 teaspoon flour
1 teaspoon salt
2 teaspoons sugar
1 cup milk
1 cup vinegar
½ cup butter

Mix slowly in order named. Cook over boiling water until it begins to thicken. Makes 1 pint of dressing to which ½ pint cream may be addded before serving.

Marshmallow Salad Dressing

4 egg yolks
1 teaspoon flour
4 tablespoons vinegar
4 tablespoons water
1 tablespoon melted butter
Pinch salt
14 marshmallows

Beat eggs, flour and salt together until light. Mix water and vinegar and let come to boil. Pour this over eggs and put over hot water. Cook until thick. Add butter and marshmallows and beat until dissolved. Add whipped cream to this before serving.

Mrs. W. P. Yeatman.

Cream Salad Dressing

4 egg yolks
4 tablespoons vinegar
20 marshmallows
Salt
A little sugar
1 cup cream, or
½ cup beaten egg whites
Pinch of mustard

Mix thoroughly vinegar, eggs, salt, sugar and mustard. Cook in double boiler, stirring every minute until it thickens. Remove from fire, add marshmallows, beat until smooth, then fold in beaten cream or beaten egg whites.

Mrs. R. C. Munger.

Party Salad Dressing

One tablespoon flour, 2 tablespoons sugar, 1 teaspoon mustard; mix dry and add ¾ cup of milk and cook until thick. Take off fire, beat two eggs with pinch salt, add drop by drop, ½ cup vinegar, beating it in. Add this to first mixture and cook until thick. Beat in a lump of butter.

Mrs. C. E. Ireland.

Golden Dressing

Yolks of 4 eggs, 4 tablespoons vinegar, salt, 1 tablespoon sugar, 1 tablespoon mustard. Mix thoroughly in double boiler until it thickens, cool and add to well beaten whites of four eggs or ½ pint whipped cream.

Ida Hunter.

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Sauces for Meats and Vegetables

White Sauce

2 tablespoons butter
½ tablespoon flour
1 cup milk
¼ teaspoon salt

Melt the butter, add flour and salt and stir until thoroughly blended. Pour on milk gradually, stirring until well mixed and cook until smooth. This makes a thin cream sauce to be used on creamed meats or vegetables. Medium sauce is used on new potatoes and escalloped dishes. Use 2 tablespoons flour in above directions. Thick white sauce is used for croquettes and whenever needed to hold a mass together. In this use 2½ tablespoons of butter and four tablespoons flour in above directions.

Mrs. A. M. Shook, Jr.

Hollandaise Sauce

Sauce a la Hollandaise is nothing more than a drawn butter sauce to which the juice of a lemon and the yolk of an egg have been added, and if desired a tablespoon of chopped parsley.

Hollandaise Sauce

From Galatoire's Restaurant, New Orleans.

2 egg yolks
½ pound melted butter
Juice of large lemon
12 shrimp
½ cup mushrooms

Combine as in directions above, adding shrimp and mushrooms just before serving.

Hollandaise Sauce

½ cup butter
2 eggs
1 teaspoon lemon juice
1 tablespoon salt
Little cayenne pepper
½ cup boiling water

Beat butter until creamy, add yolks of 2 eggs, one at a time and beat until well blended with the butter. Add lemon juice, salt, cayenne pepper (little). Beat all until smooth, add boiling water and cook, beating all the time until thickened slightly. Serve immediately.

Helen J. Wells.

Drawn Butter Sauce

Take ¼ pound of butter, cut it up and mix it with one tablespoon flour. When thoroughly mixed put in sauce pan and add ½ teacup hot water, cover and set in large tin pan of boiled water. Shake about constantly, always in same direction, until entirely melted and begins to simmer. Then stop until it boils up. Do not have too hot a fire. For making dessert sauces milk may be used instead of water.

Cheese Sauce

2 tablespoons butter
2 tablespoons flour (level)
1½ cup milk
Salt to taste
½ pound yellow cheese

Blend butter and flour, add milk and cook until thick, then add salt and grated cheese.

Mrs. Hubert Drennen.

Sauce a la Maitre d'Hotel

1 can consomme
1 tablespoon flour
1 tablespoon butter
1 egg yolk
1 tablespoon lemon juice
Salt, pepper and parsley to taste

Melt butter and blend it with flour. Add the can of consomme, salt and pepper to taste and stir until the mixture is thickened. Then add parsley and lemon juice and cook for ten minutes longer, stirring it now and then. Take from fire and just before serving, beat the yolk of an egg light and add it gradually, stirring all the while. Pour over fish and serve immediately.

Vinaigrette Sauce

12 shallots
2 cloves garlic
1 pickle (sweet or sour)
1 tablespoon mustard
1 tablespoon vinegar
1 egg yolk
1 tablespoon parsley
1 bay leaf
1 sprig thyme
Salt and pepper

Chop seasoning and pickle very fine, add mustard, add vinegar, salt and pepper to well beaten egg yolk. Combine all ingredients, beat well and serve with cold steamed fish.

Sauce to Baste Roast Lamb

½ stick butter
1 cup water
½ cup vinegar
½ cup tomato catsup
½ lemon sliced
2 teaspoons sugar
Salt and pepper to taste (use both red and black pepper)

Boil five minutes, then use to baste roast frequently.

Mint Sauce—to Serve with Lamb

1 glass tart jelly
1 bunch mint
2 oranges—juice of 2, rind of 1

Place jelly in double boiler. Chop mint very fine and steep for 10 minutes in enough boiling water to cover. Add to jelly and then the orange juice and rind. Serve hot.

Sauce for Barbecued Meats

One cup tomato catsup, ½ cup vinegar, 2 tablespoons butter, 1 lemon. Tabasco sauce or red pepper to taste. Let boil in sauce pan a few minutes and baste meat with this while roasting.

Mrs. Warner Shook.

Horseradish Sauce

3 eggs
1 cup cream
½ pint consomme
Grated horseradish
Salt and pepper

1 tablespoon grated horseradish mixed with consomme, let come to boil. Season to taste. Mix eggs and cream together thoroughly, add to horseradish and consomme, stirring constantly. Do not let it come to a boil. Serve with roast meats or with fish.

Olive Sauce

2 tablespoons butter
3 tablespoons flour
1 cup stock or water
½ teaspoon salt
1-3 cup green olives, cut in strips

Melt the butter, add the flour and stir over the fire until flour browns. Add the stock or water gradually and boil five minutes. Season with salt and black pepper. Add olives. Serve with tender loin of beef or with roast lamb.

Cucumber Sauce

One-half teaspoon salt, ½ teaspoon minced parsley, ½ teaspoon minced onion, ½ cup minced cucumber. Drain cucumber about 20 minutes, then mix. When ready to serve add 1 tablespoon vinegar and ½ cup whipped cream. Serve with fish.

Mrs. Sam Adler.

Sauce for Boiled Fish

One tablespoon butter, 1 tablespoon flour, 1 cup milk or cream, season with salt and pepper. Put butter in a sauce pan and cook until it bubbles, then put in flour and stir a few minutes, add milk and cook until consistency of heavy cream. Add beaten yolks of 2 or 3 eggs. Just before serving you can add sweetbreads, oysters or mushrooms if you like, also chopped parsley.

Mrs. Harry Andrews.

Lemon Sauce for Fish

Squeeze and strain the juice from a large lemon, then add to it a scant quarter cupful of butter and a half saltspoon salt and a half saltspoon of pepper. Heat over the fire until hot, but do not let it boil. Mix with the beaten yolks of 2 eggs and serve at once.

Tomato Sauce for Fish

2 cupfuls tomato
½ cup chopped onion
2 teaspoons salt
1 tablespoon corn starch
2 tablespoons butter
2 tablespoons parsley

Put butter and onion into pan and cook until onion is tender, add the tomato and the seasoning and cook for 2 minutes. Add ½ cup water if tomatoes are not juicy, strain, add the corn starch, which has been moistened in a little water and cook for three minutes.

Fish Dressing

Yolks of 2 eggs
4 tablespoons vinegar
1 tablespoon olive oil
1 tablespoon capers
1 tablespoon chopped parsley
½ teaspoon salt
½ teaspoon mustard
Little red pepper
2 cups whipped cream
Little onion juice

Oyster Sauce for Baked Fish

1 teaspoon onion
1 teaspoon parsley
½ pint medium oysters
Pepper and salt to taste
2 tablespoons butter
2 tablespoons flour
½ cup cream

Parboil oysters, mix oyster liquor and milk. Cook the flour in the butter, add oyster liquor and milk. When smooth stir in cream, stir in oysters, season and serve hot with baked fish.

Oyster Sauce

Boil 25 oysters in their own liquor for 1 minute, stirring constantly. Drain and put liquor back on fire. Add 1 cup milk, rub tablespoon of butter with 2 of flour to a smooth paste. Stir into boiling liquor until it thickens. Chop oysters. Add to sauce. Season with salt and pepper. Take off fire before adding oysters. Serve with poultry or broiled fish.

Mrs. I. F. Young.

Galvey Sauce—for Shrimp, Crab, or Cold Fish

1-3 mayonnaise
1-3 Snider's Chili sauce
1-3 lemon juice.

Small amount of chopped celery, parsley and green peppers, salt, pepper and grated horseradish to taste. Mix and let stand in icebox three or four hours before serving.

Mrs. George Bondurant.

Shrimp Creole Sauce

1 can tomatoes
1 can tomato soup
2 green peppers
Salt, paprika and red pepper
1 large onion
2 celery hearts
Lump butter

Place shrimp on platter, cover with sauce and border with boiled rice.

Miss Mary Leary.

Shrimp Salad Dressing

One cup mayonnaise, 1 cup Chili sauce, 1 tablespoon Tarragon vinegar, 1 teaspoon anchovy paste, pinch of salt, and a few drops of Tabasco sauce.

Shrimp Piquant

2 parts mayonnaise
1 part Chili sauce
1 part whipped cream

Combine ingredients in order given and chill in ice box. Serve as sauce for boiled and chilled shrimp.

Cocktail Sauce

2 tablespoons mayonnaise
Juice of half a lemon
4 tablespoons Chili sauce
½ teaspoon Worcestershire sauce
1 teaspoon evaporated horseradish (soaked for 10 minutes in 1 tablespoon cold water.)

Mix and chill thoroughly before serving.

Mrs. Ethel Hunt.

Crabmeat Cocktail Sauce

½ pint mayonnaise
½ pint Heinz Chili sauce
1 tablespoon Tarragon vinegar
1 tablespoon Lea & Perrins sauce
½ tablespoon Tabasco sauce
Salt

Mrs. R. F. Burnett.

Oyster Cocktail Sauce

For each serving use:
1 tablespoon tomato catsup
1 teaspoon Worcestershire sauce
Juice of ½ lemon
2 drops of Tabasco sauce
Salt and pepper
1 teaspoon horseradish
1 celery heart

Dorothy Smith.

Tomato Sauce for Croquettes

One can tomatoes (3 pounds), 1 teaspoon sugar, 1 teaspoon salt, 1 tablespoon Worcestershire sauce, 1½ tablespoons flour, 1 tablespoon butter, wine glass of vinegar, 1 clove or onion, stalk of celery. Cook slowly ½ hour. When done add mushrooms if desired.

Mrs. Benson Cain.

Chutney Dressing

To 1 cup of French dressing add 1½ teaspoon of chutney sauce and stir until thoroughly blended.

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Sweet Sauces

Marron Sauce—for Ice Cream

1 pound brown sugar
1 pint double cream
1 stick butter
1 jar marrons

Cream, sugar and butter. Add cream and boil until thick in double boiler. Then add juice from jar of marrons and cook until it thickens again. When cool add marrons which have been cut up.

Mrs. Hugh Morrow.

Maple Sauce—for Ice Cream

1 cup Karo maple syrup
1 cup sugar
1 cup cream
¼ stick of butter

Mix well, syrup, sugar and cream and cook 5 minutes in large boiler without stirring. Add butter before taking from stove. Add a pinch of soda and a few drops of Mapeline to flavor and toasted almonds if desired. For vanilla ice cream.

Mrs. Beach M. Chenoweth.

Caramel Sauce—for Ice Cream

1 cup brown sugar
1 cup powdered sugar
1 cup thick cream

Boil ten minutes. Keep warm in double boiler until ready for use.

Thanksgiving Sauce

2 egg yolks
⅛ teaspoon salt
1 cup sugar
1 cup whipped cream
1 teaspoon vanilla extract

Beat egg yolks, salt and sugar together until lemon colored and very smooth. Add whipped cream and vanilla. For any hot fruit pudding.

Fruit Sauce for Cake

1 cup raisins (chop slightly)
½ cup pecans
1 tablespoon citron chopped
1 cup water

Cook in double boiler, then add 1 cup sugar, 1 tablespoon of butter and another cup of water. Thicken slightly and dust with nutmeg.

Mrs. Matt Murphy.

Egg Sauce for Gingerbread

The yolks of 2 eggs creamed with ½ cup sugar until smooth, add ½ cup boiling water and mix thoroughly, add 1 stick butter and cook slowly, stirring all the time to keep from lumping, cook until it thickens. This is a delicious sauce to serve with hot apple dumplings.

Mrs. Frantz E. Johnson.

Marshmallow Mint Sauce

One-half cup sugar, ¼ cup water, 8 marshmallows, white of 1 egg cut in small pieces. Let stand 2 minutes, pressing marshmallows under syrup, using back of spoon, 1 drop of peppermint, green coloring. Boil sugar and water to syrup. Pour mixture while beating constantly on white of 1 egg beaten stiff, but not dry, and continue until mixture is cold. Then add a drop of oil of peppermint and color green.

Mrs. Frank B. Fowlkes.

Hot Chocolate Sauce

Melt 1 tablespoon of butter, add to it 1½ squares of chocolate. Stir until chocolate is dissolved, then add 1 cup of sugar, pinch of salt, 1-3 cup boiling water. Boil 15 minutes. Add ½ teaspoon of vanilla.

Mrs. L. J. White.

Sherry's Chocolate Sauce

1½ cups powdered sugar
¼ pound Bakers chocolate
1 tablespoon butter
¼ cup sherry
½ cup cream
1 teaspoon vanilla

Beat the butter and sugar, add the melted chocolate and the cream. Boil 7 minutes and add sherry and vanilla.

Hard Sauce

4 tablespoons butter
1 cup powdered sugar
2 tablespoons cream
½ teaspoon vanilla
¼ teaspoon lemon extract

Or substitute rum or sherry for flavoring.

Hard Sauce

½ cup butter	1 egg white
1 cup granulated sugar	Sherry, brandy or vanilla

Cream butter and sugar thoroughly. Add unbeaten white and beat again. Flavor with sherry, brandy or vanilla.

Hard Sauce Supreme

One cup powdered sugar, 1 cup whipped cream, 1-3 cup butter, ½ teaspoon vanilla. Cream butter and add sugar gradually, stirring constantly until smooth. Add flavoring and fold in whipped cream slowly. Pile sauce on glass plate and sprinkle with a little grated orange rind and finely minced candied cherries.

Mrs. Vernon Badham.

Caramel Hard Sauce

1 stick butter creamed	2 cups brown sugar

Beat until light and fluffy, adding 1 tablespoon cream if necessary. Add ¼ cup chopped cherries and ¼ cup chopped crystallized pineapple. Flavor with 2 tablespoons whiskey.

Mrs. J. L. Davidson.

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Hot Breads

Light Bread

1 yeast cake
1 cup tepid water
1 tablespoon sugar
1 cup milk
1 teaspoon salt
3 medium potatoes
½ cup sugar
2 eggs
8 cups flour
1 kitchenspoon lard

Dissolve yeast in 1 cup tepid water with one tablespoon sugar, and let stand ½ hour. To 1½ cup mashed potato add ½ cup sugar and 2 well beaten eggs. Add to this 1 cup scalded milk, alternately, with 2 cups flour. Beat until smooth, and add dissolved yeast cake. Cover and set in warm, even temperature for one hour. Then add lard, salt, and 6 cups of flour to sponge; knead well, put in bowl, grease lightly over top, and set in refrigerator to rise from five to six hours. Make into loaf, place in well buttered loaf pan, or roll into pocket rolls. Let rise for one hour before baking. Roll out into pocket rolls one hour before baking Can be kept two or three days in ice box.

Mrs. George Bondurant.

Ice Box Rolls

2 cups boiling water
½ cup sugar
1 tablespoon salt
4 tablespoons shortening
8 cups flour
2 yeast cakes
2 eggs

Pour boiling water over lard, add sugar and salt. Let cool to tepid. Dissolve 2 yeast cakes in 4 tablespoons tepid water and 1 teaspoon sugar. Add to mixture. Beat 2 (whole) eggs until light, add to mixture. Stir in 4 cups flour. Beat well, then 4 more cups flour. Mix well, but do not knead. Put in greased bowl, cover, and place in ice box. Make into rolls (rolled out) two or three hours before baking. Leave out of ice box to rise. Makes about 5 dozen rolls.

To make cinnamon rolls: Roll thin, butter, sprinkle well with Domino cinnamon sugar. Begin at edge of dough and roll. Slice about ½ inch thick.

Mrs. Julius Ormand.

Three-Hour Rolls

1 tablespoon sugar
1 tablespoon butter
1 tablespoon lard
1 cup sweet milk, scalded
1 yeast cake
1 teaspoon salt
1 egg
3 cups flour

Mix all together, when milk is cool enough (tepid), and thoroughly knead. Let rise until double its bulk. Then mold without using any more flour. Let rolls rise one and one-half hours; then bake.

Mrs. R. I. Ingalls.

Orange Rolls

2 cakes yeast
1 cup scalded milk (cooled)
1 cup luke-warm water
1 tablespoon sugar
3 eggs
½ teaspoon salt
7 cups sifted flour (Pillsbury's)
6 tablespoons butter or lard, melted
½ cup sugar

Dissolve yeast and one tablespoon sugar in the luke-warm water and milk; add three cups flour; beat until smooth. Then add lard or butter creamed with the sugar and eggs, beaten until light; then the remainder of the flour or enough to make a moderately soft dough. Turn out on board and knead lightly in some of the flour. Put in a greased bowl, brush top of dough lightly with melted butter, cover and put in a warm place until about double in bulk. Then take out and roll in oblong pieces about ¼ inch thick, spread with mixture of orange paste, as below, and roll up like jelly roll. Slice in inch pieces and put in greased muffin tins, let raise about one hour and bake in hot oven 425 degrees for ten minutes.

Mrs. Charles B. Gamble.

Orange Paste for Rolls

6 tablespoons butter
12 tablespoons sugar
6 tablespoons orange juice
3 tablespoons orange rind (grated)

Cook until thick and cool before using.

Sweet Milk Biscuit

3 cups flour
2 rounding teaspoons baking powder
1 cup sweet milk
1 teaspoon salt
Shortening size of egg

Sift dry ingredients, cut in shortening, and add milk. Mix to a soft dough. Roll out ½ inch thick; fold over, and press lightly. Cut with biscuit cutter and bake in hot oven.

Buttermilk Biscuit

2 cups flour
1 teaspoon salt
1 cup buttermilk
½ teaspoon soda
Shortening size of egg
1 teaspoon baking powder

Sift dry ingredients, cut in shortening and add milk and mix to a soft dough. Roll about ½ inch thick, cut with biscuit cutter and bake in moderate oven about 12 minutes.

Sausage Biscuit

Roll biscuit dough very thin, place a slice of bologna sausage between and press together. Bake in quick oven like ordinary biscuit. Ham may be used instead of sausage.

Orange Marmalade Biscuit

2 cups flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons shortening
¾ cup milk

Mix flour, salt and baking powder. Sift, then work in shortening with a fork or finger tips. Work in milk and turn on floured board. Roll very thin and cut out. Spread half of biscuit with marmalade and cover with other half, pressing the edges together well. Bake in hot oven and serve very hot.

Nut Biscuit

Two cups flour, 2 tablespoons butter, ½ teaspoon salt, 2 teaspoons baking powder, 1 cup chopped nuts, enough sweet milk to make a drop dough. Drop on a greased pan and bake in a hot oven. This will make 20.

Mrs. L. J. White.

Beaten Biscuits

1 quart flour
1 level teaspoon sugar
1 level teaspoon salt
1 level teaspoon baking powder
1 rounded tablespoon lard
½ cup milk
½ cup water

Mix a stiff dough, then roll 20 minutes, then roll out and bake in hot oven.

Baking Powder Biscuits

2 cups bread flour	1 cup milk and water in equal parts
1 teaspoon salt	
5 teaspoons shortening (half lard, half butter)	

Mix dry ingredients, sift twice, work in butter and lard with tip of fingers; add gradually the liquid, mixing with knife to soft dough. Roll lightly to one-half inch thickness. Cut, place on baking sheet and bake 15 minutes.

Mrs. Beach M. Chenoweth.

Yeast Waffles

1 yeast cake	2 whole eggs
2 cups sweet milk	1 teaspoon salt
1 tablespoon sugar	2½ cups flour
5 tablespoons shortening	

Scald milk, and when it has cooled to luke-warm add yeast cake well dissolved in part of the milk, then add butter, sugar, egg yolks, salt and flour, and beat well. Lastly, add whites of the eggs, well beaten. Let rise in a warm place for about four or five hours. For use for breakfast use only ½ yeast cake. Nice for Sunday night supper. Served with melted butter and maple syrup.

Mrs. Ewing Hulsey Elmore,

Waffle Kitchen Waffles

2 eggs	2 very scant cups flour
2 kitchenspoons Wesson oil	1 tablespoon meal
1½ cups buttermilk	½ teaspoon salt
1½ teaspoons baking powder	½ teaspoon soda

Break eggs in bowl. Add oil and beat well. Then add milk, baking powder, soda and salt. Then sift flour and meal into this and beat thoroughly.

Mrs. W. P. Yeatman.

Cheese Waffles

2 cups bread flour	2 cups sweet milk
2 tablespoons sugar	7 tablespoons melted shortening
1 teaspoon salt	¾ cup grated cheese.
4 teaspoons baking powder	
3 eggs, beaten separately	

Sift flour and dry ingredients. Mix milk and well-beaten egg yolks, shortening and cheese. Combine with dry ingredients and beat until smooth. Then fold in the stiffly beaten egg whites. Bake in hot waffle iron. Serve with tart jelly. Makes six large waffles.

Baked or Steamed Brown Bread

2 cups sour milk
1 cup sorghum molasses
1½ cup white flour
¼ cup corn meal
1 teaspoon soda
1 teaspoon salt
1 teaspoon baking powder
2 cups graham flour (sifted)
1 cup raisins
¼ cup chopped nut meats

Mix sour milk and sorghum together. Sift flour, corn meal, soda, salt and baking powder together, and add, beating hard for one minute. Next add unsifted graham flour, chopped nuts and raisins. Bake in greased and flour-dusted tin cans. Bake for about 2½ hours. Cans may be covered or uncovered. Oven must be on at low heat for bread. If to be steamed, steam three hours in covered cans.

Mrs. R. B. Evins.

Boston Brown Bread

½ cup brown sugar
½ cup molasses
1 cup white flour
2 cups corn meal
2½ cups sour milk
1 cup raisins
2 level teaspoons soda
1 level teaspoon salt

Mix dry ingredients and raisins, add molasses, then sour milk and soda, well blended. Let rise 1 hour and bake 1 hour in slow oven. Cook in three or four 1-pound baking powder cans.

Mrs. Edwin G. Bruce.

Bran Bread

1 cup graham flour
1 cup bran
½ cup white flour
1 cup molasses
2 cups buttermilk
1 teaspoon salt
1 teaspoon soda (heaping) dissolved in hot water
2 tablespoons melted fat
1 cup raisins
1 cup chopped nuts

Mix and pour into pans and let stand for at least 20 minutes before baking. Bake in a rather slow oven. This quantity will make 1 dozen muffins and a small loaf of bread. Muffins are delicious hot.

Mrs. W. L. Murdock.

Bran Muffins

2 cups Pillsbury's wheat bran
1 cup flour (white)
1 cup molasses (Pure Gold)
1 cup milk (evaporated Borden's)
1 tablespoon fat (Snowdrift)
1 teaspoon salt
½ teaspoon soda

Bake 35 to 40 minutes in moderate oven.

Egg Bread

2 cups meal
½ cup flour
2 eggs
1 tablespoon butter and lard mixed
1 heaping teaspoon baking powder
Sweet milk

Put meal and flour in bowl with salt to taste. Mix with sweet milk. Add yolks of eggs. Beat until light. Melt butter and lard together. Pour in butter. Beat whites of eggs to stiff froth, add with baking powder. This mixture should be slightly thinner than cake batter.

Mrs. Henry L. Badham, Jr.

Corn Dodgers

¾ pint boiling water
1 pint meal
1 teaspoon salt
1 heaping teaspoon lard

Mix and stir well, when cold add enough cold milk to make a stiff batter. Shape in oblong cakes, put on greased baker and bake in oven until brown.

Cream Corn Meal Puffs

Mix well together 1½ cups corn meal, 1½ cups flour, 2 tablespoons sugar and 1 teaspoon salt. Beat yolks of 2 eggs. Add 1½ cup of cream and ½ cup of milk and stir into dry mixture. Beat well, stir in the stiffly beaten whites of the eggs and 2 teaspoons of baking powder. Bake in greased gem pans in hot oven.

Mrs. Knox Fleming.

Corn Meal Batter Cakes

1 cup corn meal
1 cup boiling water
1 egg
2 teaspoons baking powder
1 cup milk
1 pinch salt

Beat the corn meal hard in boiling water. Have the lard hot and add it with pinch of salt, then the milk. Beat in the egg and baking powder together just before frying.

Corn Muffins

2 cups meal
1 teaspoon salt
1 level teaspoon soda
2 eggs
1½ cups sour milk

Beat the egg separately, mix the meal, salt and soda together, pour in the sour milk, add the yolks of eggs and beat hard. Stir in the whites of eggs beaten stiff. Put in hot, well greased muffin rings and bake in oven.

Nut Bread

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
½ cup sugar
1 egg
1 cup sweet milk
1 cup nuts

Mix and pour in greased pan. Let stand 20 minutes. Bake in slow oven.

Mrs. Paul A. Ivy.

Virginia Spoon Bread

To a pint of meal add the yolks of 3 eggs, beaten light, 1 teaspoon sugar, 1 tablespoon butter, ½ teaspoon salt, 3 teacups buttermilk, level teaspoon soda dissolved in boiling water. Whip in the well beaten whites thoroughly and bake in hot oven.

Mrs. Emily Harrison.

Virginia Sally Lunn—as Made by Old Virginia Cook

4 eggs beaten separately
1 cup sugar
1 cup butter
1 cup sweet milk
4 cups sifted flour
3 teaspoons baking powder
Salt to taste

Cream the sugar and butter, add yolks, then milk, and well-sifted flour alternately; sift salt and baking powder into flour. Last fold in whites and bake in loaf or in muffin rings about 40 minutes.

Mrs. John Miller Bradley.

Quick Sally Lunn

3 eggs
1 cup sweet milk
2 cups flour
½ cup sugar
1 heaping tablespoon butter
1 teaspoon salt
3 tablespoons baking powder

Put salt, baking powder and sugar together, sift well, add butter and well-beaten eggs and lastly, milk. This will make a very light, rather thin batter. Bake in moderate oven and serve very hot.

Mrs. Kate Giles Jones.

Coffee Cake

2 eggs
1 cup milk
½ cup sugar
1 large tablespoon butter
3 cups flour
2 teaspoons baking powder

Spread in two pie or cake pans and cover top thickly with brown sugar and cinnamon.

Mrs. W. A. Bickford.

Mush Bread

1 cup sifted corn meal. Stir in enough boiling water to make consistency of buttermilk. Add 1 cup sweet milk, 2 eggs (beaten together), 1 teaspoon each of baking powder and salt, 1 tablespoon of melted butter. Pour into a hot, greased baking dish. Bake in hot oven about 40 minutes.

Mrs. F. H. Weatherlow.

Mush

1 cup corn meal, 1 cup milk together, pour on 2 cups of boiling water, 2 teaspoons salt. Cook in double boiler over very low fire for 2 hours. Eat while hot or chill, slice, roll in meal and fry.

Mrs. D. A. Piatt.

Fried Indian Meal Mush

Prepare the mush in the usual manner, letting it cook five or more minutes, directly over the fire, and then in boiling water (double boiler) an hour longer. Turn the hot mush into empty baking powder or coffee cans. Let stand over night. Unmold, and cut the slices half an inch thick. Have some sifted flour on a plate; put the slices in the flour, first on one side and then on the other. Let cook in a frying pan, in hot bacon or salt pork fat until well browned on one side, turn, brown on other side.

Old-Fashioned Corn Light Bread

2 pints boiling water
½ pint meal
2 pints cold water
2 pints meal
1 teaspoon soda
1 teaspoon salt
2 tablespoons lard
3 tablespoons sugar
2 tablespoons molasses

Add ½ pint meal to the boiling water. Stir all the time to make a smooth mush. Then add the cold water and 3 pints of meal. Stir well and set in warm place over night. Next morning add the other ingredients and bake in greased pan in moderate oven. Mrs. Jas. L. Davidson.

Pullman Batter Cakes

1 quart flour
1 quart sweet milk
2 tablespoons sugar
1 teaspoon salt
2 tablespoons corn meal
2 eggs, beaten separately
1 tablespoon baking powder

Add whites last. Mix in order given and fry on hot griddle. Grease griddle only once.

Mrs. Beach M. Chenoweth.

Date Muffins

Two cups of flour, 2 teaspoons of baking powder, 2 tablespoons sugar, ½ teaspoon salt, 2-3 cup dates, 1 egg, 1 cup milk, 4 tablespoons shortening. Sift and measure the flour and baking powder, sugar and salt; sift again. Add dates. Combine egg, milk and shortening. Add to flour, beating only enough to dampen all the flour. Bake in greased muffin pans in hot oven 425 degrees, 25 minutes until done. Mrs. D. A. Piatt.

Flour Muffins

One teaspoon salt, 3 teaspoons sugar, 1 tablespoon lard. Mix well together, pour in ½ pint sweet milk, 1 pint flour, sifted slowly. Beat in 1 egg well, then add 2 heaping teaspoons baking powder and bake in muffin rings.

Mrs. Beach M. Chenoweth.

Popovers

1 cup flour	½ teaspoon salt
1 cup sweet milk	2 eggs

Mix carefully and pour into greased rings. Bake in hot oven 30 or 35 minutes until crisp and brown.

Mrs. L. K. Mackey.

Cheese Popovers

1 cup milk	4 eggs
1 teaspoon butter	½ cup grated cheese
1 cup sifted flour	

Boil milk and butter together. Remove from fire and stir in flour. Add eggs beaten two at a time and the cheese. Fill popover tins a quarter full and bake 20 minutes.

Mrs. J. A. Norman.

Owendaw—a Baltimore 1855 Recipe

Take 2 cups of cooked hominy grits, while hot mix in 1 tablespoon of butter. Beat 4 eggs very light, and stir into grits, then add gradually one cup of sweet milk. Then ¼ cup of corn meal and ½ teaspoon salt. This should be of consistency of custard.

Pour into deep crockery dish or pan and bake in moderate oven. Excellent for any meal, but especially nice with fried chicken, southern style, for breakfast. Mrs. Matt Murphy.

Johnny Cake

½ cup white flour	2 teaspoons baking powder
½ cup fine white meal	A pinch of salt
1 cup golden meal	½ scant cup sugar
3 eggs	

1 tablespoon melted butter and enough sweet milk to make a thick batter. Bake in moderate oven. Serve hot with butter for luncheon or tea. Mrs. George Bondurant.

Delicious Crisp Toast

Slice bread desired thickness, best not thin. Cut off crust. Toast one side of bread until light brown under flame, then dip untoasted side into melted butter, and toast.

Mrs. Zell Gaston.

Melba Toast

Cut bread 1/8 inch thick. Place in pan on stove to dry. Then place in oven to brown.

German Coffee Cake

One cup sweet milk (scald and let cool), 1 Fleischman yeast cake, 2 eggs, 3/4 cup water, 1-3 cup lard. Dissolve yeast cake in warm milk. Add eggs beaten and sugar and lard. Work in enough flour to make a soft dough. Let rise over night. Next morning knead and roll into cakes about half inch thick, put in pie pans and let rise until they double their size. Just before putting into oven punch holes in same with finger, put small lump of butter in each hole, sprinkle sugar and cinnamon over all and bake in quick oven. Splendid with coffee.

Mrs. Nat Bradford.

English Toast

Cut 21 pieces of bread an inch thick. Dip them in the following mixture: Pint of scalded milk into which beat 3 eggs and a little salt to taste. Fry the slices a golden brown. Serve on hot platter garnished with crisp breakfast bacon.

Mrs. I. F. Young.

Wafers

One cup sugar creamed, with 1 tablespoon butter, 3 eggs well beaten separately, 1 pint flour, pinch of salt, and milk enough to make a good batter. Bake in wafer irons.

Mrs. Ed Austin.

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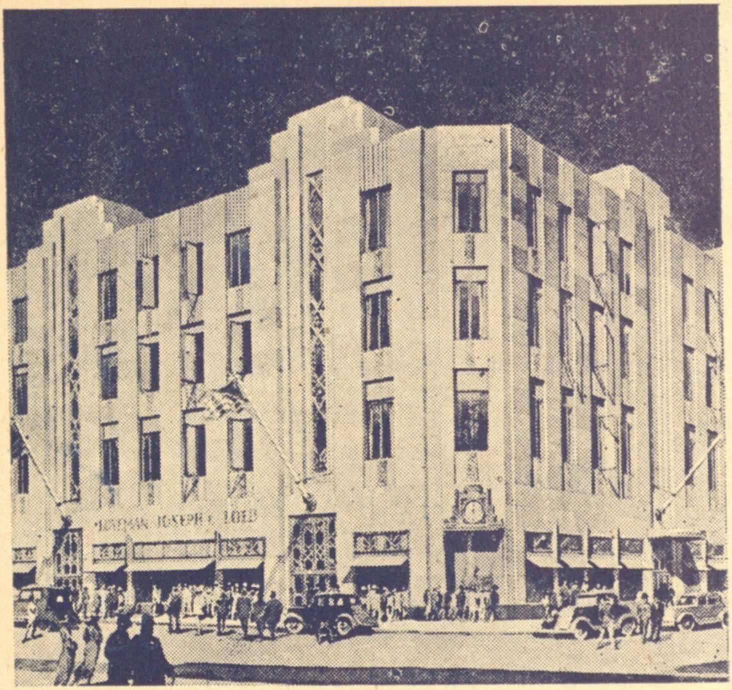

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A Perfect Kitchen

THE SUCCESS OF MEALS depends not only on good recipes, but also on atmosphere! The hostess (for the important family "dailies," as well as for guests) is more poised and gracious if meals are prepared in an efficient, charming kitchen, with the best labor-saving devices and cooking improvements at instant command. For then tastier meals, with intriguing variety, may be concocted with very little effort . . . by yourself or the cook. Such a kitchen leaves you more time for your family and social life . . . and makes entertaining a pleasure!

Desserts—Hot and Cold

Lemon Sponge or Snow Pudding

1 envelope gelatine
¼ cup cold water
1 cup hot water
¼ cup lemon juice
¾ cup sugar
Whites of 2 eggs
¼ teaspoon salt

Pour cold water in bowl and sprinkle gelatine on top of water. Add sugar, salt, and hot water and stir until dissolved. Add lemon juice and grated rind of the lemon; occasionally stir the mixture, and when quite thick beat with wire spoon or whisk until frothy. Add whites of eggs, beaten stiff, and continue beating until stiff enough to hold its shape. Turn into mold and chill. Serve with boiled custard.

Delicate Charlotte Russe

2 egg whites
2 tablespoons gelatine
½ cup sweet milk
1 pint whipped cream

Beat eggs stiff, add sugar and whip well. Dissolve gelatin in milk on stove and when cool enough whip into eggs and sugar. Add two tablespoons sherry. Set in ice to congeal. Line bowl with lady fingers if desired.

Mrs. Ethel Hunt.

Old-Fashioned Charlotte Russe

Soak ¼ box of gelatin in ¼ cup cold water 20 minutes. Beat yolks of 4 eggs and 4 heaping tablespoons of sugar until very light. Then strain in soaked gelatine which has been set on stove to dissolve, then add 1 pint of cream which has been whipped stiff; lastly, add stiffly beaten whites of eggs. Mix well and flavor with vanilla and sherry wine. Put in mold and set on ice to become firm.

Mrs. John Jemison, Jr.

Yellow Charlotte Russe

Yolks 8 eggs, beaten
1 pound sugar
1 package Knox gelatine
1 tablespoon vanilla
1 quart whipped cream

Beat eggs and sugar, add vanilla, then cream slowly, stir in warm gelatine. Pour into bowl previously lined with lady fingers. Serves 16 people.

Mrs. F. P. Glass.

Orange Charlotte

Two even tablespoons gelatin, mixed with 1-3 cup cold water adding later 1-3 cup hot water. Strain and mix with 2 cups orange juice and pulp, juice of one lemon and 1 cup sugar. Set in cool place and when it begins to thicken fold in 1 pint whipped cream. When all is congealed cover top with whipped cream.

Blanc Mange

1 envelope gelatine	⅓ cup sugar
2 cups milk	½ teaspoon vanilla
¼ teaspoon salt	

Scald 1½ cups milk with sugar. Pour ½ cup cold milk in bowl and sprinkle gelatine on top. Stir thoroughly. Add to hot mixture and stir until dissolved. Cool slightly. Add flavoring and salt, turn into mold and chill. When firm, unmold and serve with currant, strawberry or any preferred jelly, or whipped cream, pineapple or any fruit sauce. When blanc mange begins to stiffen, any sliced canned or fresh fruit, drained of juice, may be added. For chocolate flavor, add 1 square melted chocolate or 3 tablespoons cocoa and two tablespoons more sugar to the scalded milk. Six servings.

Marshmallow Loaf

Four egg whites, beaten stiff, 1 heaping tablespoon of gelatine dissolved in ½ cup cold water. (It is well to set this cup in vessel of warm water and stir the gelatine until thoroughly dissolved.) When dissolved fill the cup with cold water and beat in the stiff eggs, dropping very slowly into the eggs, as though making mayonnaise. Then add 1 cup of granulated sugar very slowly, beating all the while, 1 teaspoon flavoring extract. Add nuts, cherries, etc., if you wish, and put on meat platter. Place on ice for a while and serve with whipped cream. This recipe will serve 10 to 12 persons. Color one half above as you mold a delicate pink.

Mrs. H. L. Badham.

Pineapple Jelly

To 2 cups boiling water put ½ cup of sugar, add 2 tablespoons of gelatin, which has been soaked in 2 tablespoons of cold water 5 minutes; then add 1 cup of pineapple juice and 3 tablespoons of lemon juice. When it begins to congeal add ½ package crystallized cherries and a few pineapple cubes. Serve with whipped cream if desired.

Mocha Souffle

- 1½ cups strong coffee
- ½ cup milk
- ¾ cup sugar
- 1 teaspoon gelatine
- ¾ teaspoon salt
- 3 eggs
- ½ teaspoon vanilla
- ½ cup whipped cream

Mix coffee, milk, sugar and gelatin and heat in double boiler. Then add salt and yolk of eggs beaten. Cook until mixture thickens, stirring all the time. Remove from stove, add beaten whites of eggs and the vanilla extract. Pour into wet molds, put on ice to chill. Serve with whipped cream.

Mrs. A. E. Kennington.

Molded Custard

- 1 envelope gelatine
- 3 cups milk
- ½ cup sugar (scant)
- 3 eggs
- ¼ teaspoon salt
- 1 teaspoon vanilla

Pour milk in top of double boiler and sprinkle gelatine on top of milk. Place over hot water, add sugar and stir until dissolved. Pour slowly on yolks of eggs slightly beaten with the salt. Return to double boiler and cook until thickened somewhat, stirring constantly. Remove from stove, add flavoring and fold in lightly beaten whites of the eggs, beaten stiff. Turn into one large, or individual molds and place in refrigerator. (This will separate and form a jelly on the bottom with custard on top. If you do not wish this separation in two layers, allow custard to cool somewhat before adding the stiffly beaten egg whites). When firm unmold and serve with whipped cream, sliced oranges or any fruit juice. Six servings.

Baked Custard

- 2 eggs
- 2 cups milk
- 2 tablespoons sugar
- Pinch salt
- Pinch nutmeg

Beat eggs lightly, add sugar and salt and pour on slowly scalded milk and pour into buttered moulds. Sprinkle with nutmeg and set in pan of hot water. Bake in moderate oven until firm, which may readily be determined by running silver knife through custard, and if it comes out clean the custard is done.

Mrs. E. L. Moore.

Dessert Delicious

1 pint cream	½ pound almonds
1 can pineapple	1 tablespoon gelatine
½ pound marshmallows	Little salt

Cut pineapple, marshmallows and almonds in small pieces. Add salt, whipped cream. Soak gelatine in little water 5 minutes. Heat 1 cup pineapple juice to boiling point, and add to gelatine. Mix cream with other ingredients and gelatine. Put in mold and let stand until hard.

Mrs. Fulenwider.

Spanish Cream

One level tablespoon gelatine soaked in ¼ cup cold water for 5 minutes. Scald 2¾ cups of milk in top of double boiler, add the soaked gelatine to the scalded milk and stir constantly. Continue cooking until gelatine is dissolved. Separate 3 eggs, beat the yellows to lemon color, add to beaten yolks ½ cup of sugar and ⅛ teaspoon salt. Add this to scalded milk mixture, stirring constantly. Continue cooking this in double boiler until custard thickens. Beat whites of eggs until stiff. Remove the custard from the heat and add 1 teaspoon of vanilla and the beaten whites, folding in until thoroughly blended. Put in moulds and set in cool place to congeal. Serve caramel cream sauce or canned fruit with chopped nuts.

Mrs. E. M. Prince.

Variations

1. Chocolate Spanish Cream: Make like Spanish cream, adding two squares melted chocolate or six tablespoons cocoa to the milk before scalding. Macaroons dried and rolled, nut meats or marachino cherries, chopped, may be added. Serve with cream.

2. Coffee Spanish Cream: Make like Spanish cream, but use two cups of strong coffee and ¾ cup milk, instead of 3 cups of milk, and add 1-3 cup more sugar and 2 tablespoons lemon juice. Serve with cream. Serves six.

Chocolate Ice Box Cake

3 10-cent cakes German sweet chocolate	5 eggs
	1½ dozen lady fingers

Dissolve chocolate in five tablespoons hot water and melt thoroughly in double boiler. Add the beaten yolks of eggs. When cool, fold in stiffly beaten whites of eggs. Line mold with waxed paper. Put in layer of lady fingers and layer of chocolate mixture and repeat until mold is filled. Put in ice box until quite firm. Unmold on platter and serve with whipped cream.

Mrs. Walter Henley.

Ice Box Pudding

1 stick butter
1¼ cup 4X sugar
3 eggs
1 cup chopped almonds
½ pint whipping cream
½ teaspoon almond extract

Cream, butter and sugar. Add egg yolks, beaten well; flavoring, nuts, egg whites beaten stiff, cream whipped. Put layer of lady fingers over bottom of mould. Pour mixture over. Put lady fingers or macaroons over top. Let stand several hours to set and chill.

Banana Ice Box Cake

1 tablespoon butter
1½ tablespoon corn starch
⅛ teaspoon salt
1¼ cup Pet Milk
¾ cup sugar
2 eggs
¾ cup orange juice
1 tablespoon lemon juice.
½ cup graham cracker crumbs
2 small, sliced bananas

Melt butter, add constarch and salt. Stir in milk and sugar and stir into well beaten eggs. Add orange and lemon juice. Mix cracker crumbs and bananas sliced. Place layer in wet mold. Pour on half of custard, another layer of crumbs and fruit, more custard and top with ¼ cup plain graham cracker crumbs. Chill until firm. Slice and serve with whipped cream.

Orange Sponge Ice Box Cake

Two dozen lady fingers
Two teaspoons gelatine
Two tablespoons cold water
Juice and grated rind of one lemon
One cup orange juice
Two-thirds cup sugar
Four eggs
Whipped cream

Soak the gelatine in cold water five minutes. Mix lemon juice and rind, orange juice, sugar and beaten egg yolks and cook over hot water until mixture thickens slightly, stirring constantly. Add gelatine and stir until dissolved. Cool and fold in the stiffly beaten egg whites. Line a large ring mold or cake pan with waxed paper. Arrange lady fingers over bottom and sides placed brown side out. Pour mixture which is beginning to set into mold and place in refrigerator to harden. When ready to serve turn onto a silver platter, fill center with whipped cream and garnish base with a piping of whipped cream and orange sections.

Sue Scattergood, (Mrs. Leo B. Dillon).

Uncooked Apple Delight

2 large grated apples or 3 small apples rather tart
1 cup sugar (scant)
Whites of 2 eggs

Grate apples, add sugar and whites of eggs. Put all in large bowl and whip thoroughly. Serve with whipped cream. (If apples are not tart add less sugar).

Mrs. Walter Henley.

Honey Comb Pudding

½ cup flour
½ cup sugar
1 cup molasses
1 teaspoon baking soda dissolved in 1 cup boiling water
4 eggs, beaten separately
2 tablespoons melted butter
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves

Beat all well with egg beater (5 minutes). Steam one and one-half hours. Serve with whipped cream.

Mrs. Laurens W. Jones.

Raisin Pudding

2 cups raisins
1 cup ground carrots
1 cup ground Irish potatoes
1 cup butter
1 cup sugar
2 eggs
1 teaspoon soda
1 cup flour

Cream butter and sugar. Add eggs, beaten thoroughly. Sift flour with soda and add then the carrots, potatoes and raisins. Steam 2½ hours. Serve hot with hard sauce made with brown sugar.

Mrs. R. B. Evins.

Sweet Potato Pudding

2½ cups grated sweet potato
½ cup buttermilk
2 eggs
¾ cup boiling water
½ teaspoon soda
1 cup sugar

Pour boiling water over potatoes as soon as grated, to retain color. Mix soda and buttermilk, beat sugar and whole eggs together until light. Put all three mixtures together and add two tablespoons butter, ¼ teaspoon salt and a dash of nutmeg. Place in baking dish and cook in moderate oven forty minutes, or until done. Top with whipped cream and serve warm. Serves six.

Mrs. W. L. Vennell.

Chocolate Pudding

Half cake Baker's chocolate grated into 1 quart of sweet milk. Put on stove until it reaches boiling point. Remove, strain, add 4 tablespoons of corn starch mixed with yolks of 3 eggs and 1½ cups of sugar. Return to stove and stir constantly until thick. Flavor with vanilla, take from top of the stove and pour in baking dish and bake. When done add meringue made of the 3 whites of the eggs.

Mrs. Warner Shook.

Chocolate Pudding

1 cup milk
24 marshmallows
1½ square Baker's chocolate
1 egg
Pinch of salt
Vanilla to taste
½ pint whipping cream

Heat the milk, marshmallows and chocolate. When melted add egg and cook 5 minutes, stirring constantly.

Let cool, then add salt and vanilla and stiffly beaten cream. Pour into sherbet glasses. This makes six medium servings.

Mrs. E. R. Wright.

Chocolate Pudding

1 pint sweet milk
1 envelope Knox gelatine
2 squares chocolate
1 cup sugar
1 cup raisins
½ cup chopped almonds
1 teaspoon vanilla

Dissolve gelatine in cup cold water. Melt chocolate in ¼ cup hot water. Let milk come to boiling point and add separately the sugar and the chocolate. Bring to boiling point again and add gelatine and stir one minute. Strain and add vanilla. Let stand until partly congealed before adding raisins and nuts. Pour in mold and when set, serve sliced with whipped cream.

Mrs. R. B. Evins.

Date Pudding

1 cup dates, cut fine
1 cup sugar
1 cup boiling water
2 cups flour
1 tablespoon butter
1 level tablespoon soda
1 teaspoon salt
1 tablespoon vanilla

Put soda on dates and pour the boiling water. Then add other ingredients and beat well. Bake in square pan. Cut and serve with whipped cream or a foamy sauce.

Mrs. J. H. Wylie.

Date Pudding

1 box dates
1 cup pecans
2 eggs, beaten separately
2 tablespoons flour
2 teaspoons baking powder
½ teaspoon nutmeg
½ cup sweet milk
¾ cup sugar

Beat egg yolks and add milk. Mix flour, sugar and baking powder together and stir into milk and eggs. Then fold in whites and last the dates and nuts. Bake about 20 minutes in moderate oven. Serve with whipped cream.

Mrs. R. B. Evins.

Bread Pudding

One cup bread crumbs, in bottom of baking dish. Soak with sweet milk. Put layer of jelly, then bread crumbs, then jelly again. A layer of chopped nuts and raisins. Then a quart boiled custard poured over all. Cover with well beaten whites of 2 eggs. Serve with whipped cream.

Mrs. Frank Nelson, Jr.

Steamed Bread Pudding

One pint bread crumbs, 1 cup cold water, 1 cup molasses, 1 teaspoon soda dissolved in hot water, 1 egg well beaten, 1 cup flour, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 cup raisins, cleaned, ½ teaspoon salt. Mix together and steam 3 hours. Serve with hard sauce.

Mary Beard.

Danish Pudding

To the well beaten whites of 5 eggs add 5 tablespoons sugar and ½ cup each chopped raisins and pecans which have been soaked 3 or 4 hours in wine. Bake 20 minutes. Serve immediately with whipped cream. This amount serves 5 persons.

Mrs. Ross Smith.

Macaroon Pudding

Two dozen macaroons, 1 pound seeded raisins chopped fine together. Make custard of 1 pint sweet milk, 4 eggs beaten. Dissolve 1 package of gelatin in boiling water. Mix macaroons, raisins and custard together. Flavor with ½ cup of brandy or whiskey. Add gelatine last. Put in mold and set on ice to congeal. When congealed turn out on platter. Serve with whipped cream around it and garnish with maraschino.

Daisy Pratt, New Orleans.

Macaroon Pudding

Make a very stiff boiled custard with 1 pint milk, 4 egg yolks and 3 tablespoons sugar, corn starch enough to make very stiff. When cold flavor and add 20 crumbled macaroons. Make a stiff meringue of egg whites and brown. Serve cold.

Mrs. F. H. Weatherlow.

Tipsy-Triffle Pudding

One cup stale cake in bottom of baking dish. Soak with sweet milk. Put layer of lady fingers, then layer of chopped pecans and raisins. Then layer of macaroons. Pour over all a good boiled custard, about 1 quart. Cover with meringue made from two egg whites. Brown in oven.

Mrs. J. R. Rice.

Bishop Whipple Pudding

One cup of chopped dates, 1 cup chopped pecans, ¾ cup flour, ½ cup sugar, 2 eggs. Beat all together and pour into greased biscuit pan. Cook very slowly for about 40 minutes. When cool break in small pieces and serve with whipped cream.

Mrs. L. J. White.

Apricot Pudding

Three slices stale bread, crumbled fine; 1 can apricots, 2 eggs, 1 cup sugar, ½ cup milk. Beat yolks of eggs, sugar and milk together. Add teaspoon vanilla and a teaspoon nutmeg. Cover bottom of baking dish with a layer of bread crumbs, spread over this a layer of apricots which have been sweetened, then alternate crumbs and apricots until all have been used. Pour over this the custard and bake 10 minutes. Beat whites of the 2 eggs stiff, adding 2 tablespoons sugar, spread over pudding and bake 2 minutes.

Lemon Rice Pudding

One cup cooked rice, 1 large lemon (grate rind), 2 cups sweet milk, 3 eggs (whites), 1 cup sugar, pinch salt. Beat yolks of egg and ½ the sugar together with salt and add milk, then rice, grated rind of lemon and cook in oven until set. Beat whites of eggs until very stiff. Add ½ the sugar, beat hard, then add juice of 1 lemon. Put over pudding carefully and brown in oven.

Mrs. Helen Harrington.

Plum Pudding

Two cups of beef suet ground, 2½ cups flour, 2 cups bread crumbs, 2 cups buttermilk, 2 eggs, 2 packages raisins, ¼ pound citron, 1 tablespoon each of alspice, cinnamon, nutmeg, baking powder, 1½ teaspoon soda. Mix all together. Steam in greased moulds or cans for 3 hours. Serve hot with hard sauce. Can be made and warmed when needed.

Mrs. D. A. Piatt.

Plum Pudding

2 cups beef suet, chopped fine
2 cups flour
2 cups bread crumbs
2 cups buttermlik
¾ teaspoon soda (add to buttermilk)
2 cups sugar

2 eggs
1 pound currants
1 pound raisins
¼ pound citron
Pinch salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon alspice

Mix well, grease pans and steam for two hours.

Mrs. J. E. Salie.

Caramel Custard

Brown 2 cups sugar, add 1 pint sweet milk, 6 eggs beaten light together, and 1 teaspoon vanilla. Bake for 20 minutes in custard cups, set in pan of water. Serve with whipped cream.

Daisy Pratt, New Orleans Cook.

Caramel Custard

Put 6 tablespoons sugar in a skillet, stir until it melts into a light brown syrup; then pour into a baking dish, then whirl the dish until the dish sides are coated with caramel. Beat 3 eggs without separating; add 4 tablespoons of sugar, 1 pint of milk, put into caramel, set dish in pan of hot water and bake until set. Serves six people.

Mrs. A. E. Kennington.

Cocoanut Custard

1 grated cocoanut
2 eggs
1 tablespoon butter
1 tablespoon milk
1 teaspoon vanilla
¾ cup sugar

Cream butter and sugar, add beaten yolk, milk, vanilla, Fold in beaten whites, and lastly fold in grated cocoanut. Bake in previously cooked pastry.

Mrs. Benson Cain.

Steamed White Pudding—for Individual Molds

1 cup sugar
½ cup butter
3 eggs, separate
1 cup milk
2 teaspoons baking powder
Pinch of salt
1 teaspoon vanilla
3 cups sifted pastry flour

Cream butter and sugar thoroughly, add well beaten egg yolks, then dry ingredients (sifted together) alternately with the milk. Fold in beaten egg whites. Prepare individual molds by greasing well and placing in the bottom of each one teaspoon ful of either strawberry or raspberry jam. Full two-thirds full with dough and steam ½ hour. Serve with whipped cream.

Mrs. Chas. B. Gamble.

Sponge Pudding

Five eggs, ¼ cup sugar, ¼ cup butter, ½ cup flour, 1 pint milk, boiled. Mix the sugar and flour with a little cold milk and stir into the boiling milk in double boiler. Cook until it thickens. Add butter and when well mixed stir into the beaten yolks, then add the stiffly beaten whites. Bake in shallow dish in hot oven. Place dish in hot water while baking. Serve with strawberry sauce or whipped cream.

Mrs. Truman Morrison.

Old-Fashioned Soft Ginger Bread

- ½ cup sugar
- ½ cup Crisco or other shortening
- 2 eggs
- 1 cup Cane Patch or Brer Rabbit syrup
- 2½ cups sifted flour
- 1½ teaspoons soda
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ½ teaspoon salt
- One cup hot water

Cream sugar and shortening, add beaten eggs, molasses, then dry ingredients, sifted together. Add hot water last, and beat until smooth. This batter is soft, but makes a lovely cake. Bake either in muffin tins or in sheet. Serve with hard sauce, or egg sauce.

Mrs. Frantz E. Johnson.

Gingerbread Surprise

Serve a square of gingerbread the center filled with apple sauce. Drop whipped cream sprinkled with toasted almonds on top.

Ginger Bread

- ½ cup Wesson Oil
- 1 cup molasses
- 1 cup boiling water
- 2 eggs, well beaten
- ½ cup sugar
- 2½ cups flour
- ½ teaspoon soda
- 1½ teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- ¼ teaspoon cloves

Sift flour and measure. Resift into mixing bowl with soda, baking powder, sugar, salt and spices. Pour boiling water over Wesson Oil, add molasses and well beaten eggs and combine with dry ingredients. Mix rapidly, turn into shallow oiled pan and bake in moderate oven (350 degrees) for 40 minutes.

Mrs. W. J. Winston.

Raisin Ginger Bread

Three tablespoons butter, ½ cup brown sugar, 1 egg and beat until it creams. Add ½ cup of corn syrup, ½ cup water, ½ teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon ginger, ¼ teaspoon cloves, 2 teaspoons baking powder, ½ cup seeded raisins, cut fine. Bake in moderate oven and serve with whipped cream.

Mrs. Mary E. Schillenger.

Coffee Cake

¼ cup butter
2 eggs
2 teaspoons baking powder
½ cup sweet milk
1 cup sugar
1¼ cup flour
¼ teaspoon salt

Cream butter and sugar. Add well beaten eggs. Add flour, which has been sifted with dry ingredients and milk alternately. Pour in shallow pan lined with waxed paper and cover with a generous spread of cinnamon and brown sugar mixture. Top with pecans. Bake thirty minutes in moderate oven. Best when served hot.

Mrs. A. M. Walker.

Strawberry Shortcake

¼ cup butter
1 egg
1 cup flour
½ cup sugar
¼ cup milk
2 teaspoons baking powder

Cream butter and add sugar gradually and egg, well beaten, yolk and white together. Mix and sift flour and baking powder, adding alternately with milk to first mixture. Beat thoroughly and bake in buttered round tin pan, in moderate oven, about 25 minutes. Serve with crushed, sweetened strawberries and top with cream. (It is best served fresh or warm from oven.)

Mrs. A. G. Overton.

Old-Fashioned Strawberry Shortcake

Two cupfuls flour, 1 teaspoon salt, 4 tablespoons Royal baking powder. Sift together twice, then rub in six tablespoons Crisco. When fine and crumbly, add ¾ cup milk. Knead well, pat and roll out to ½ inch thickness. Butter one-half very liberally with lumps of butter, fold over the other half and bake. When done, lift open and fill with crushed sweetened berries. This is delicious served hot. Let bake while eating dinner. This can be served with cream or plain.

Mrs. Frantz E. Johnson.

Apple Dumplings

1½ cups flour
1 rounding teaspoon baking powder
1 teaspoon butter
½ cup milk
6 apples

Sift together thoroughly flour and baking powder. Work in butter with tips of fingers and add milk. Place on floured board, pat and roll out to a little less than ½ thickness. Peel apples, cut in halves. Cut the dough into rounds large enough to enclose the half apples, place in a buttered steamer and cook over boiling water for 20 minutes.

Mrs. Beecroft.

Lemon Souffle

1 teaspoon butter
¾ cup sugar
2 eggs
Heaping tablespoon flour
1 cup milk
Pinch of salt

Cream butter and sugar. Add beaten egg yolks, flour and milk. Beat well and add juice to grated rind of 1½ lemons. Fold in stiffly beaten whites of two eggs. Bake in greased pudding dish. Place in pan of hot water 45 minutes in moderate oven.

Mrs. E. L. Moore.

Whipped Rice

3 cups cooked rice
1½ cup whipped cream
1 cup cherry preserves

Cool rice, fold in cream and set in refrigerator until very cold. Heat cherry preserves and serve as a sauce. Serve in fruit saucers.

Graham Cracker Roll

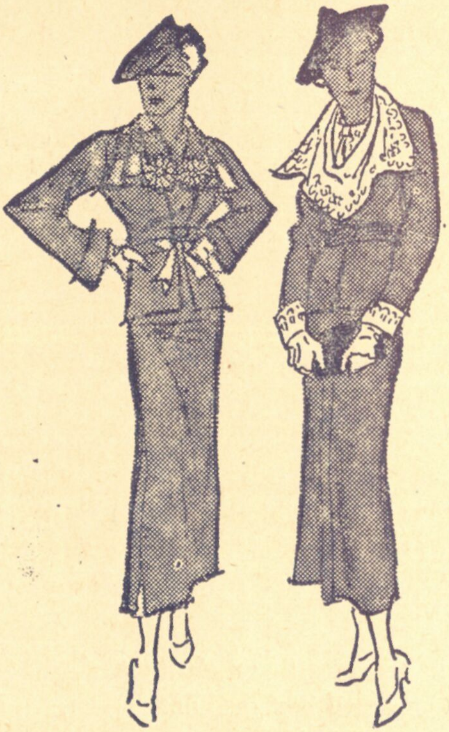
1 small box graham crackers
1 small box marshmallows
1 box dates
1 cup nuts

Roll graham crackers, add chopped dates, nuts and marshmallows. Add just enough whiskey or wine (about six teaspoons) to moisten. Make into roll. Wrap in waxed paper. Put in refrigerator over night. Slice and serve with whipped cream.

Mrs. A. M. Walker.

Pineapple in Shells

Cut pineapple in half, leaving on the blossom end. Cut out the pulp in small pieces, leaving a thin shell only. Sprinkle the fruit over with sugar and mix any kind of fresh fruit with it. Strawberries or raspberies are particularly nice, or California red cherries, stoned and cut in half. Chill thoroughly and when ready for use fill the pineapple shell with fruit and add two tablespoons of wine or brandied peach juice to each shell. Serve as a dessert or as a first course at luncheon. Put lace paper mat on plate under pineapple.



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Blach's

Pies and Pastry

General directions for pastry:

All materials must be cold. Sift flour and salt. Work in the fat with the tips of fingers. Add ice water and work lightly. Roll out to thickness of 1/8 of an inch on a floured board. Put on pie plate, being sure there are no air bubbles under the paste. Trim to fit the plate. If two crusts are used always moisten edge of under crust before putting on the upper crust. Press edge of two crusts firmly together with a fork. Always cut upper crust in several places to allow steam to escape. Pies made with fresh fruit are often made without an under crust and cooked in a deep earthenware dish.

When cooked fillings are used in a one-crust pie, it is best to bake crust separately. Bake it on outside of pie plate, pricking it in several places with a fork so that it will keep its shape. Do not grease a pie plate. Bake in hot oven 400 to 450 degrees for 10 minutes and reduce to moderate oven, 325 to 400 degrees for remainder of time.

Plain Pastry

1 cup sifted flour	1-3 teaspoon salt
1/4 cup shortening	2 tablespoons ice water

Follow general directions above.

Mrs. I. B. Feagin.

Plain Pie Crust

Sift, then measure 2½ rounding cups of flour, add ½ teaspoon baking powder; sift again, chop or rub through flour, ¾ cup of butter and lard mixed, equal parts. Beat white of an egg, stir into 2 tablespoons of water (ice). Then put on a floured board. Spread with spatula or tips of fingers until smooth enough to roll . Then put on ice until chilled. Cut off size needed, roll and fold 2 or 3 times, each fold makes a flake. Keep cold as possible all through mixing. Use milk and eggs to gloss the top of pies. Use salt to taste.

Mrs. W. P. Yeatman.

Cooked Pie Filling—General Directions

Mix flour, sugar and salt together, add hot liquid, stirring constantly. Cook in a double boiler until mixture is thick, continue stirring. Separate eggs. Beat yolks slightly; add to them the hot liquid slowly and the flavoring for the kind of pie being made. Continue cooking and stirring until mixture is thick. Cool, then put into pastry shell, cover with meringue made from the whites of the eggs and bake in a slow oven 300 to 325 degrees, until delicate brown.

Meringue

Beat the whites of the eggs until very stiff, adding 1 tablespoon sugar for each egg white. Beat thoroughly after each spoonful of sugar is added.

Mrs. I. B. Feagin.

Lemon Pie

1¼ cups sugar
4 tablespoons flour or corn starch
⅛ teaspoon salt
1½ cups boiling water
3 eggs
¼ cup lemon juice
1 lemon rind grated
2 tablespoons butter

Follow general directions for mixing.

Butterscotch Pie

2 cups brown sugar
1 cup hot milk
2 tablespoons flour or corn starch
3 eggs
2 tablespoons melted butter
⅛ teaspoon salt
1 teaspoon vanilla

Follow general directions.

Chocolate Pie

2-3 cup sugar
1 pint hot milk
4 tablespoons flour or corn starch
4 tablespoons grated chocolate
3 eggs
⅛ teaspoon salt

Follow general directions.

Pecan Pie

3 eggs beaten slightly
1 cup Blue Label corn syrup
½ cup sugar
⅛ teaspoon salt
1 tablespoon flour sifted in sugar
1 teaspoon vanilla
¼ stick of butter

Put this mixture into an uncooked pie shell, cut butter into small pieces and put on top of mixture and then on butter add ½ cup of whole pecan meats. Bake 40 minutes in a slow oven, 300 to 325 degrees.

Mrs. I. B. Feagin.

Cocoanut Cream Pie

2 cups milk
1 cup sugar
4 eggs
1 tablespoon corn starch
1 tablespoon flour
Nearly teaspoon vanilla

Put milk in double boiler or stove to warm. Work into the sugar the cornstarch and flour and add to the warm milk. Beat egg yolks well and add to the above mixture, stirring constantly. Cook until coats spoon, then add stiffly beaten whites and the vanilla. When cool put into Frigidaire until very cold (good made even the day before) the colder the better and when ready to serve fill crisp light pastry cups with the custard mixture and cover with whipped cream and top with fresh cocoanut.

Chess Pie—Old Tennessee Recipe

4 egg yolks
2 cups sugar
1 tablespoon cream
1 cup melted butter
1 teaspoon flour
½ teaspoon vanilla

Beat eggs well. Add sugar gradually until mixture is very creamy, then slowly add melted butter, stirring constantly. Add flour and when that is well mixed add cream and vanilla. Bake in a very short pie pastry.

Mrs. Hugh Morrow.

Pecan Pie

½ cup butter
1 cup sugar
1 cup dark Karo syrup
3 eggs
1 cup pecans, cut in halves
1 teaspoon vanilla

Cream butter and sugar. Add Karo and well beaten eggs. Then stir in pecans and vanilla and pour into pie crust and bake in moderate oven.

Helen J. Wells.

Pecan Pie

1 cup Karo
2 eggs
1 cup brown sugar
1 cup nuts
Vanilla to taste

Beat all together and put in uncooked pie shell. Dot with butter and cook about 35 minutes in slow oven.

Mrs. M. H. Geisking.

California Raisin Pie

1 cup seeded raisins
1 cup orange juice
¼ cup lemon juice
½ teaspoon salt
1¼ cup water
2 tablespoons corn starch
¾ cup sugar

Make rich pastry and cover inverted pie pan. Prick in several places with fork and bake a delicate brown in hot oven. Chop raisins, add water, sugar and lemon to orange juice and salt. Cook for 5 minutes then add corn starch, moistened with a little water. Cook gently until thick. Cool slightly and pour into shell. Make a mixture by creaming 3 tablespoons butter, 4 tablespoons sugar and 3 tablespoons flour. Add 1 cup chopped nuts. Spread over pie, put in oven and brown slightly.

Fred S. Jones & Co.

Graham Cracker Pie

2 cups fine graham cracker crumbs mixed with ½ cup butter and ½ cup sugar.

Put this mixture in a pie pan, reserving one-half of a cupful. Bake in a moderate oven 10 minutes. The crust will become firm and crisp in baking. Cool and fill with the following:

1½ cups scalded milk
1-3 cup sugar
¼ teaspoon salt
2 level tablespoons corn starch
Yolks of 3 eggs
1 tablespoon butter
½ teaspoon vanilla

Add sugar, corn starch and salt to the egg yolks. Pour scalded milk into this. Add butter and vanilla. Use white of the eggs for the meringue. Beat four tablespoons sugar and a pinch of salt into meringue. Cover top of meringue with the ½ cupful of cracker crumbs, which were reserved, and brown in a moderate oven. Chill and serve.

Mrs. J. G. Johns.

Golden Chiffon Pie

Juice and grated rind of 1 orange
Juice and grated rind of 1 lemon
3 egg yolks
¾ cup sugar
3 egg whites, beaten stiff
2 tablespoons powdered sugar
Plain pastry

Line a 9-inch pie tin with pastry and bake 15 minutes at 450 degrees. Combine the juice and rind of orange and lemon in the top of double boiler, add the water and heat, beat the egg yolks, add the sugar and pour the hot liquid over this gradually, stirring constantly. Return to double boiler and cook until thick, about 10 minutes. Remove from fire and allow to cool. Beat the egg whites stiff, add the powdered sugar and fold into the cooled mixture. Pour into the baked shell. Set oven heat control for 350 degrees and bake 30 minutes.

Meringue:	6 tablespoons sugar
3 egg whites, beaten stiff	¼ teaspoon vanilla
¼ teaspoon salt	

Beat the egg whites stiff but not dry, add a tablespoon sugar at a time and beat after each addition; turn at once on pie. Set oven control for 400 degrees and bake 10 minutes.

Mrs. Ethel Hunt.

Pumpkin Pie

1 cup sifted pumpkin	¾ cup sugar
½ teaspoon salt	1 egg
¼ teaspoon mace	½ cup scalded milk
½ teaspoon cinnamon	½ cup cream
¼ teaspoon ginger	Grating of nutmeg over tops.

Combine first 5 ingredients. Beat egg and mix with sugar, pour milk and cream into this slowly. Combine with the pumpkin mixture and pour into pie tin lined with crust. For crust use 1 cup flour, 2 rounding tablespoons lard, 3 tablespoons water, pinch of salt. Thoroughly mix lard and flour, add water slowly and roll out.

Mrs. E. E. Ellis.

Cocoanut Pie

Make a custard filling. Beat the yolks of 3 eggs until light. ½ cup granulated sugar, 1 tablespoon corn starch, ½ teaspoon salt. Beat together, pour on this 2 cups boiling milk and cook in double boiler until thick. Line pie pan and bake crust, then combine with filling, when both are warm. One-half hour before serving whip the whites of eggs until stiff. Add 1 tablespoon sugar to each egg. Place on custard and pour grated fresh cocoanut on top.

Mrs. H. M. Edmonds.

Caramel Pie

Yolks of 2 eggs, scant cup medium brown sugar, 1 cup cream, lump of butter size of walnut (size depends upon richness of cream), 1 tablespoon flour. Mix together and cook until thick. Cook pastry separately. Make meringue of 2 whites. Brown slowly.

Mrs. Lovell Yerkes.

Cream Pie

One pint cream, ½ cup sugar, 1 heaping teaspoon flour, 1 heaping teaspoon corn starch, 3 eggs, 1 teaspoon vanilla, ½ cup milk. Cook custard in double boiler. Reserve two whites for top. Bake crust, pour in custard. Beat whites very stiff, add two tablespoons sugar, spread on pie and cover with shredded cocoanut, brown slowly.

Mrs. E. E. Ellis.

Cranberry Pie

One and one-half cup cranberries, 1 cup raisins, 1 cup boiling water, 1 heaping tablespoon flour, lump butter, 1¼ cups sugar, 2 teaspoon vanilla. Put in cranberries and raisins. Place all in pan and cook until thickens. Have pastry ready baked and serve cold with whipped cream.

Mrs. W. Fox.

Lemon Pie

Three eggs, 1½ cups sugar, 1½ heaping tablespoon butter, juice and grated rind of large lemon. Cream sugar and butter. Beat eggs separately, add yolks to sugar and butter, then lemon juice. Beat mixture well. Beat whites very stiff and fold gently into mixture, then pour this into pastry that has been partly baked. This makes 1 large pie.

Mrs. Warner Shook.

Lemon Pie

Six eggs, 2 large teaspoons butter, 2 cups sugar, 2 lemons, 6 tablespoons milk. Cream the butter and sugar, add yolks of 6 and whites of 2 eggs, grated rind and juice of both lemons and the milk. Put into crust and bake. Beat the remaining whites to a stiff froth, adding flour, tablespoon powdered sugar. When pies are baked cover with meringue and place in oven for 3 minutes.

Mrs. Harry Andrews.

Nut Pie

Two eggs, 1 cup sugar, 1 cup chopped English walnuts, 1 cup dates, 2 tablespoons flour, 1 teaspoon baking powder. Mix with dry ingredients, then fold into well-beaten whites, bake in deep pie pan, with or without crust, serve with whipped cream.

Mrs. J. R. Rice.

Pineapple Pie

1 small can grated pineapple
1 cup sugar
1 egg yolk
2 tablespoons corn starch
1 tablespoon butter
8 tablespoons hot water

Mix, bake crust and fill, use white of egg for meringue.

Mrs. J. E. Salie.

Orange Pie

Beat 1 cup of sugar into the yolks of 3 eggs, a pinch of salt in the eggs. The grated rind and juice of 2 oranges and ½ lemon. Next beat in 1 heaping tablespoon corn starch, 1 cup milk. Cook slowly in double boiler until thick, about 20 minutes, stirring constantly. This can be made in the morning and put in ice box until time to serve. Then fill crust which has been previously baked, add the whites of the eggs beaten stiff, with 2 tablespoons sugar. Run into a quick oven to brown.

Mrs. Geo. Morrow, Jr.

Molasses Pie

3 eggs beaten together
1 cup sugar
1 cup dark Karo syrup
1 tablespoon butter
1 cup nuts
1 teaspoon vanilla.

Cream butter and sugar, add eggs, Karo, then nuts rolled and vanilla. Put in uncooked pastry and bake slowly until firm.

Mrs. Andrew L. Glaze.

Date Tart

Two tablespoons wine, brandy or lemon juice. Rub dates until smooth, paste with the wine, brandy or lemon juice. Beat yolks, add sugar. Beat again. Add dates, chocolate, spices and cracker crumbs. Stir well and fold in the whites of eggs and bake.

Apricot Tartlets

Rich pie pastry
Whipped cream
Apricot preserves
Red cherries

Roll pie dough thin and bake on the reverse side of patty tins or muffin tins. Should be well pricked to prevent puffing. When ready to serve fill the small pie shells with apricot preserves. Top with whipped cream and garnish with chopped cherries or a spoon of orange marmalade.

Mrs. I. L. Davidson.

Zwieback Tarts

4 eggs
1 cup sugar
12 pieces zwieback
1 teaspoon vanilla
1 cup nuts
½ teaspoon baking powder

Beat eggs separately and add ½ cup sugar to each. Put nuts and zwieback through meat grinder. Add to eggs after they have been mixed. Add baking powder and vanilla. Bake in thin sheet on buttered paper.

Filling:

¾ cup sweet milk
½ cup flour
½ cup sugar
1 egg
1 teaspoon vanilla

Mix thoroughly and cook over hot water until very thick. Cut cake in two layers. Spread one layer with any kind of jam, then spread cake with cream filling. Serve with whipped cream, sweetened and flavored.

Mrs. W. P. Yeatman.

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McGOUGH BAKERIES

Cookies

Pecan Cookies

4 cups flour
1 pound butter
2 tablespoons vanilla
12 tablespoons pulverized sugar
3 cups ground pecans

Work the ingredients together with the hand. Shape in small crescents and bake in moderate oven. When they are cooked and still warm, roll them in some powdered sugar.

"The way to a man's heart."

Mrs. S. P. Smith.

Brown Sugar Cookies

2 eggs well beaten
1 cup brown sugar
1 tablespoon flour
2 cups nuts

Mix, drop on oiled paper and bake in moderate oven.

Mrs. J. H. Wylie.

Oatmeal Drop Cookies

¾ cup butter
1 cup white sugar
½ cup sweet milk
2 cups Quaker Oats
1¼ cups flour
2 eggs
1 level teaspoon baking powder
1 level teaspoon salt
1 level teaspoon cinnamon
1 level teaspoon nutmeg
½ teaspoon cloves
1 cup seeded raisins, cut fine
½ cup hickory nuts

Drop in buttered baking pan in spoonful some distance apart. If dough spreads too much add more flour.

Mrs. L. K. Mackey.

Oatmeal Cookies

Two-thirds cup butter, 1 cup sugar, 2 cups sifted flour, 2 cups oatmeal, 2 eggs, 1 cup seeded raisins (chopped), 1 cup nuts, ¾ teaspoon soda, 1 tablespoon cinnamon (or better season with nnamon, allspice and nutmeg to taste). Mix sugar, butter and cream thoroughly, add eggs and beat well together, add other ingredients and mix well. Lastly add the soda mixed in teaspoon of water. Drop with teaspoon on buttered baking pan and cook in moderate oven.

Mrs. Frank C. Powell.

Sugar Cookies

1 cup sugar, 1 cup butter, 1 egg, ½ teaspoon soda, 2 tablespoons sweet milk, 1 teaspoon vanilla extract, 1 pinch salt. Flour enough to make stiff dough. Cream butter and sugar, add egg, beaten lightly, vanilla, soda dissolved in a little water, mild. Then add flour enough to make stiff dough. Roll very thin, cut out and sprinkle with sugar. Bake in a quick oven.

Mrs. E. L. Moore.

Swedish Cookies

1 pound butter
1 cup granulated sugar
1 egg
4 cups flour
Vanilla to taste

Cream butter and sugar. Then add other ingredients. Run through a cooky press or "gun," or roll very thin and cut with cooky cutter. Bake 10 minutes in medium oven. Do not let them brown. This makes about a hundred

Mrs. E. R. Wright.

Cocoanut Cookies

Four whites of eggs beaten stiff, 1 cup sugar, 1 box cocoanut, 3 cups cornflakes, 1 cup nuts. Mix and drop on greased paper. Cook in slow oven until brown.

Mrs. Jelks Cabaniss.

Fruit Filled Cookies

One cup sugar, 1 cup butter, 1 egg, ½ cup sweet milk, 3 cups flour, 2 teaspoons vanilla, 3 teaspoons baking powder. Mix your cake batter in the usual way and add flour until it is stiff. Put on biscuit block and then add more flour until you can roll out and cut with a small biscuit cutter. Spread the fruit filling that has already been prepared on the bottom cake and add another cake on the top; they will stick together. Bake just as you do the usual cookies.

Filling:

Two cups chopped raisins, dates or dried figs, either fruit or mixed, 1 cup sugar, ½ cup water, tablespoon flour. Boil the sugar, water and flour until very thick. Last, add the 2 cups of fruit just before you take off the fire.

Mrs. S. J. Bowie.

Ice Box Cookies

1 pound butter
3 cups brown sugar
2 cups nuts
3 eggs
2 teaspoons soda
6 cups flour

Cream butter and sugar. Beat in one egg at the time. Add flour that has been sifted with soda. Add nuts. Make into roll and let stand several hours in electric refrigerator. Cut as thin as possible and cook in quick oven. Let cool and keep in covered jar. These cookies should be thin and crisp. For a smaller quantity use one-third of this recipe.

Mrs. A. M. Walker.

Ice Box Cookies

½ pound brown sugar
½ pound butter
½ pound flour
½ pound pecans, broken
½ teaspoon baking powder
¼ teaspoon salt
1 egg

Cream sugar and butter and add other ingredients. Mix well. Roll into a roll. Wrap in wax paper. Place in refrigerator for at least 2 hours. Cut in thin slices with sharp knife and bake in hot oven.

Mrs. Miles Watkins.

Chocolate Ice Box Cookies

1½ cups flour
1 teaspoon baking powder
¼ teaspoon cinnamon
¼ teaspoon salt
1 egg
2 squares unsweetened chocolate, melted
½ cup chopped nuts
¼ cup butter
½ cup sugar
1 teaspoon vanilla
¼ cup Pet milk

Cream butter and sugar. Add egg and vanilla. Then add alternately the dry ingredients sifted together and the milk. Add melted chocolate and nuts. Form into a roll 2 inches in diameter. Wrap in waxed paper and chill in ice box. Bake in moderate oven on greased baking sheet, 15 minutes. Makes about 3½ dozen.

Mrs. A. M. Walker.

Butter Scotch Ice Box Cookies

2-3 cup white sugar
½ cup brown sugar
¾ cup shortening
1 teaspoon vanilla
2 eggs
3 cups flour
½ teaspoon soda
1 cup rice flakes, rolled

Cream shortening and sugar. Add eggs and other ingredients. Make into a roll and chill several hours. Slice thin and bake in oven 350 degrees.

Mrs. D. A. Piatt.

Tea Cakes

2 cups sugar, 1 cup butter, 3 eggs beaten separately, 5 cups flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Cream sugar and butter, add beaten yolks, vanilla, flour (with baking powder sifted in it), and beaten whites. Work until dough is stiff enough to roll out thin. Cut out with biscuit cutter and bake quickly.

Mrs. Benson Cain.

Pecan Wafers

One-half stick butter, 1 cup sugar, 1 egg. Stir together. Sift flour, then measure 1 cup into this mixture, also 2 tablespoons cocoa, 1 teaspoon ground allspice, 1 teaspoon ground cinnamon, 1 level teaspoon baking powder and about 1-3 cup milk. Stir all together, grease pan very slightly with lard, then spread the dough very thinly. Scatter finely broken pecans over the entire surface. Bake in moderately hot oven. Cut in cracker shape and remove from pan at once while hot, as it becomes very crisp when cool.

Drop Nut Cookies

1 cup butter
1 teaspoon cream of tartar
2 teaspoons vanilla
2 eggs (beat yellow and whites together)
1½ cups brown sugar
1 teaspoon soda
3 cups flour

If desired, add 1 cup nuts, dates or raisins.

Mix as you would any butter cake. Batter should be very stiff and drop by teaspoonfuls on greased pans, one inch apart. Bake in moderate oven. This recipe will make 5 dozen cookies.

Mrs. A. G. Overton.

Almond Bars

3 rounded tablespoons powdered sugar
1 scant cup butter
½ tablespoon water
1¼ cups almonds, or pecans (chopped fine)
1 teaspoon vanilla

Cream butter and sugar, add water, vanilla, nuts and flour. Shape into desired lengths. Bake in slow oven about ½ hour. When barely warm roll in powdered sugar.

Mrs. R. B. Evins.

Bangor Brownies

2 eggs (separate) yolks beaten a little
1 cup granulated sugar
¼ cup milk
½ cup sifted pastry flour
¼ teaspoon baking powder
Pinch of salt
1 teaspoon vanilla
2 squares chocolate melted
1 cup nut meats cut with scissors
2 egg whites beaten and added last

Bake in greased pan about eight by thirteen. Spread thin. Cut in squares before cold. Bake at 400 degrees for 10 minutes, then 350 degrees for an additional 10 minutes, or about 20 minutes in all.

Mrs. Charles B. Gamble.

Cheese Cakes

¼ pound New York cheese
¼ pound butter
1¾ cups flour
Pinch of salt and paprika

Grate the cheese and work it into the butter. Add flour gradually to make a doughy consistency. It may take a little more flour to make it of handling consistency. Add salt. Roll thin and cut in small rounds (about the size of a fifty-cent piece). Sprinkle lightly with paprika. Stud each with one-half of a blanched almond. Bake slowly until light brown.

Helen J. Wells.

Cashew Cakes

Cream together ½ pound sugar and ½ pound butter. Add 2 eggs separately, then ¾ pound sifted flour, lastly a handful of chopped cashew nuts. Bake on thin sheets, dropping pieces about size of a fifty-cent piece. Put a whole nut on top of each. Bake in hot oven.

Fred S. Jones & Co.

Cinnamon Muffins

1 cup milk
2 teaspoons cinnamon
4 teaspoons baking powder
½ cup melted butter
⅛ teaspoon salt
2 cups flour
2 eggs
1 cup sugar
½ cup nuts
½ cup raisins

Mix sugar, cinnamon, baking powder and flour. Beat eggs well, add melted butter, then dry ingredients alternately with milk. Cook in small muffin pans. Nice for afternoon tea.

Mrs. A. M. Walker.

Muffin Cakes

2 eggs
½ cup butter
2½ cups flour
2 teaspoons baking powder
1 cup sugar
½ cup milk
Flavor with orange

Mrs. L. K. Mackey.

Fudge Cakes

½ cup butter
1 cup sugar
2 eggs
½ cup flour
3 squares melted chocolate
1 teaspoon vanilla
1 cup nuts

Mix in order given and bake in layer pan in moderate oven.

Mrs. T. A. Murphree.

English Tea Cake

One quart flour, 4 eggs, ½ cup melted butter, 1 cup warm milk, ½ yeast cake, ½ teaspoon soda dissolved in hot water. Beat the eggs to a stiff froth, add the milk, butter, soda and a little salt. Stir the flour to a smooth batter and beat the yeast in well. Set to rise in a buttered dish or let it rise 6 hours. Bake steadily ¾ of an hour.

Mrs. George Eaves.

Spiced Cakes

One cup butter, 1½ cups sugar, 4 eggs, 4 cups flour, 1 teaspoon allspice, mace, cinnamon and nutmeg, 1 cup sweet milk, 2 teaspoons baking powder. Cream sugar and butter together, add spices, add eggs well beaten together. Add flour and milk, add baking powder last. Bake in muffin pans.

Daisy Pratt.

Brownies

One-half cup butter, 2 squares chocolate, 2 eggs, 1 cup sugar, ¾ cup flour, ½ teaspoon baking powder, 1 cup black walnuts. Beat eggs together, then add sugar. Melt butter and chocolate together. Then add the sugar and eggs, then flour and baking powder, nuts and vanilla. Cut in squares while hot and leave in pan to cool.

Mrs. Lovell Yerkes.

Nothings

Two eggs, pinch of salt, all the flour that can possibly be worked in and roll very thin. Cut in odd shapes, fry in deep fat and roll in powdered sugar.

Mrs. Walter Beasley.

Date Bars

Two whole eggs, or yolks of 8, 1 cup flour, 1 cup sugar, butter the size of an egg, ½ teaspoon nutmeg, 1 heaping teaspoon cinnamon, ¼ teaspoon salt, ½ teaspoon baking powder, 1 package dates chopped fine, 1 cup nuts, 1 teaspoon vanilla or lemon. Cream butter and sugar, then eggs. Mix well. Sift flour, spices, baking powder and salt together. Add this to the creamed butter, sugar and eggs. Add flavoring, nuts and dates.

This will be a very stiff batter. Spread on well greased paper and bake about 40 minutes in moderate oven.

Mrs. W. P. Yeatman.

Doughnuts

1 cup sugar
2 eggs
1 cup sweet milk
5 tablespoons melted butter
3 full teaspoons Baking powder

Enough flour to make a very soft dough. Roll them. Cut with doughnut cutter and fry in hot fat. Sprinkle with pulverized sugar.

Mrs. Jas. L. Davidson.

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Cakes

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1. A reliable tested recipe.
2. Good ingredients
3. Accurate measuring
4. Careful mixing.
5. Baking at right temperature.
6. Proper care of cake after baking. The perfect cake is a proud work of art.

In making butter cakes follow these directions, step by step. Cream the shortening and add sugar gradually. Beat egg yolks until thick and lemon colored, and add to creamed butter and sugar. Add flour and liquid alternately with baking powder in last of flour. Fold stiffly beaten egg whites into cake mixture. Do not beat whites until ready to use them. Do not over mix cake. Spread batter evenly in greased pan. Prepare pans before mixing the cake.

If your cake has large holes it was probably beaten too long.

If it is sugary on top, it was not beaten enough.

If the top cracks, it was baked in too hot an oven.

If it is coarse grained, the sugar-shortening mixture was not beaten thoroughly.

A really good cake has a moist tender crumb, an even texture, a level top, delicious flavor and a slightly brown tender crust.

White Cake

Eight eggs (whites only), 2 scant cups of sugar, 1 level cup butter and Crisco (Crisco 1-3 cup, butter 2-3 cup), 4 level cups flour. Sift flour once, then measure. After flour is measured sift six or seven times. 1 1-3 cups water, 1½ teaspoon vanilla, 4 rounding teaspoons of Royal baking powder, or 3 rounding teaspoon of Solite. Cream butter and sugar until light and fluffy. Add flour and water alternately. Beat eggs until very stiff, then add about ½ cup of sugar that you have saved from the original two cups. Add this to the batter. Always leave about ½ cup of flour to which your baking powder should be added and sifted several times. This should be added to the batter just before it is ready to bake. Bake about 30 minutes in a moderate oven.

Mrs. W. P. Yeatman.

White Cake

- 2 cups sugar (sifted 3 times)
- ¾ cups butter
- 1¼ cup water
- 3 cups Swansdown flour, add 3 teaspoons baking powder (sift 4 times)
- Pinch of salt in whites of 4 eggs

Flavor with 3 kinds of flavoring.

Mrs. K. L. Landgrebe.

Quick White Cake

- 4 eggs
- 2 cups flour
- 1 cup milk
- 2 cups sugar
- 2 teaspoons baking powder
- Butter size of an egg

Beat eggs well, add sugar and beat them. Add flour in which the baking powder has been sifted. Scald 1 cup milk with the butter and add to above mixture. A teaspoon of vanilla or lemon flavoring last. Beat well and cook in slow oven.

Mrs. O. L. Walker.

White Cake

- 1 cup butter
- 2 cups sugar
- 1 cup milk
- 4 cups flour.
- 2 rounding teaspoons baking powder
- 8 egg whites (large eggs)
- 1 teaspoon vanilla

Sift flour four times before measuring. Cream butter thoroughly and add one cup of sugar and continue to cream until light. Beat egg whites stiff, but not too dry. Add second cup sugar gradually to eggs. To creamed butter and sugar add alternately the flour and milk. Sift baking powder with last cup of flour. Then add whites of eggs and sugar mixture and beat just enough to mix thoroughly. Bake in moderate oven 45 minutes to one hour.

Mrs. James Davidson.

White Cake

Whites of 7 eggs, ¾ cup butter, 2 cups sugar, sifted 3 times, 1 full teaspoon baking powder, 3½ cups flour sifted 3 times, 1 cup sweet milk, 1 tablespoonful boiling water poured over the sugar and butter. Lemon filling for cake: 1 cup sugar, 1 cup water, juice of 2 lemons. Put on stove and let come to boil. Then stir into this the well beaten yolks of 3 eggs, 1 tablespoon flour to thicken. Use the egg whites for white icing to put on top and sides of cake.

Mrs. A. A. Walker.

Gold Cake

2¾ cups sifted Swans Down cake flour
2¾ teaspoons Calumet baking powder
½ teaspoon salt
¾ cup butter
1¼ cups sugar
8 egg yolks
¾ cup milk
½ teaspoon lemon extract

Sift flour once, measure, add baking powder and salt, and sift together thhree times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Beat egg yolks very thoroughly with rotary egg beater until light colored and thick enough to fall from beater in heavy continuous stream. Add to creamed mixture and beat until very smooth, almost waxy in appearance. Add flour, alternately with milk, a small amount at a time, beating very thoroughly after each addition. When all flour is added, beat thoroughly again. Add lemon extract. Bake in three greased 9-inch layer pans in moderate oven (375 degrees F.) 20 minutes, or until done. Spread fluffy white frosting between layers and on top and sides of cake. Sprinkle with nuts. Gold cakes require especially thorough beating to make them fine-grained and light.

Never Fail Angel Food Cake

One cup white of egg, 1 teaspoon cream of tartar, 1¼ cups sugar, 1 teaspoon flavoring, 1 cup sifted flour. Beat eggs until stiff; sift in cream of tartar and beat; add flavoring; sift in flour and fold it in gently. Pour into unbuttered pan and bake in moderate oven about ½ hour. When done place pan upside down over two inverted saucers and let cake cool, then cut from pan.

Mrs. John McNeel.

Angel Food Cake

1¼ cup sugar
1 cup flour
1¼ cup egg whites
¼ teaspoon salt
1 teaspoon cream of tartar
1 teaspoon vanilla
½ teaspoon almond extract

Sift the flour and sugar before measuring, four times. After measuring add the salt to the egg whites and beat until foamy. Sift in the cream of tartar and beat until stiff but not dry, add flavoring and beat until mixed. Add the sugar and flour a little at a time through a sifter to the egg whites. Mix by cutting and folding. Set oven heat control for 325 degrees and bake in tube pan for 1 hour.

Mrs. Ethel Hunt.

Chocolate Angel Food Cake

1½ cups egg whites (12 eggs)
1½ cups sugar (sifted 2 times)
1¼ teaspoons cream of tartar
¾ teaspoon salt
1 teaspoon vanilla

¾ cup flour to which add enough Baker's Cocoa to make 1 cup.

Beat egg whites with flat whip until stiff; fold in sugar mixed with cream of tartar; gradually fold in flour mixed with salt, and add flavoring. Turn into Angel food pan and bake in 325 degree oven about 65 minutes.

Mrs. H. L. Landgrebe.

Orange Cake

8 eggs, whites of 8, yolks of 4
1 teaspoon cream of tartar
1 cup flour
¼ cup sugar
1 teaspoon orange flavoring

Add pinch of salt to egg whites and beat until foamy. Add cream of tartar and continue to beat until eggs are stiff but not dry. Beat in the sifted sugar (as for meringue). Then fold in the orange flavoring; the well beaten yolks of 4 eggs and last the flour. Bake in ungreased pan in moderate oven.

Mrs. J. L. Davidson.

Sunshine Cake

1 level cup Swansdown flour (before sifting)
7 eggs
1 7-8 cups sugar
1¾ cups water
1 teaspoon cream of tartar (level spoon)
½ teaspoon vanilla
½ teaspoon almond extract

Sift cream of tartar and flour together 3 times. Beat yellows very light, add the flavoring. Boil water and sugar together until it is brittle in cold water. Pour this boiling syrup over well beaten eggs, then add the well beaten yellows with flavoring and last sift in flour and cream of tartar. Bake about one hour in a moderate oven.

Mrs. Sydney J. Bowie.

French Cream Cake

One cup sugar, 3 eggs, 1½ cup flour, 2 teaspoons baking powder, 3 tablespoons water. Beat eggs and sugar together until light and lemon-colored, then add other ingredients. Bake slowly in 2 cake pans; split each cake and spread custard in between, making 2 separate cakes and serve with whipped cream on top. For the custard use 1 cup sugar, 2 eggs, 1 pint milk, 2 tablespoons corn starch, pinch of salt and flavoring.

Mrs. J. H. Perkins.

Applesauce Cake

2 cups sugar
1 cup butter
4 cups flour
2½ cups apple sauce
4½ level teaspoons soda (dissolved in a little apple sauce)
1 pound seeded raisins (cut up)
1 cup black walnuts or other nuts (cut in pieces)
2 teaspoons cinnamon
2 teaspoons cloves
1 teaspoon nutmeg

Cream butter and sugar and add ingredients as for fruit cake. Heat oven 300 degrees, turn to low or bottom only for half hour. Increase heat gradually. Bake 2 hours.

Mrs. R. B. Evins.

Applesauce Cake

4 cups sugar, level
2 cups butter
1 teaspoon cloves
2 teaspoons cinnamon
1 teaspoon salt
4 cups raisins
2 cups nuts
¾ cup mixed crystallized fruit

Cream butter and sugar. Add all of above listed ingredients and mix well. Then add:

4 barely rounded teaspoons soda
4 tablespoons hot water
4 cups apple sauce
8 cups flour (measure after sifting)

Bake in moderate oven (about 350 degrees). Much better if kept 3 or 4 weeks before cutting. This makes an 8½ pound cake.

Can leave out the nuts and crystallized fruits and serve hot with sherry or lemon sauce as a pudding.

Mrs. F. H. Weatherlow.

Sponge Cake

1 pound granulated sugar	8 eggs
½ pound flour, (less a handful)	Juice of 1 lemon

Beat whites to a stiff froth in mixing bowl, add sugar and beat until you cannot feel grains of sugar, then add yolks beaten light, then flour; juice of lemon last. This will make two loaves. Bake slowly about ½ hour. It is imperative to observe the order of mixing.

Mrs. Harold Sanson.

Lady Baltimore Cake

One-half cup butter, 1½ cup sugar, ¾ cup milk, 2 teaspoons vanilla, ½ teaspoon soda, 1 teaspoon cream of tartar, 2 cups flour (measured after sifting), whites of 4 eggs beaten stiff. Cream the butter, then butter and sugar. Add the rest in order given; lastly folding in whites of eggs. Bake slowly in moderate oven. Frosting: To boiled frosting made with whites of egg add ½ cup chopped pecans, ½ cup chopped raisins and chopped candied cherries.

Mrs. E. E. Ellis.

Jam Cake

Three eggs, ¾ cup butter, 1 cup sugar, 1 cup jam, 3 tablespoons sour cream or buttermilk, 1 teaspoon cinnamon, 1 of soda, 1 of allspice, 1 of nutmeg, 3 cups flour. Dissolve the soda in buttermilk and cream butter and sugar. If Crisco is used instead of butter, add teaspoon salt.

Mrs. R. D. Burnett.

Devil Food Cake

One cup butter, 2 cups sugar, 3 cups flour, 6 eggs beaten well together, 1 tablespoon cane syrup, 2 ounces chocolate (melted) 1 heaping teaspoon baking powder sifted into flour, about ½ cup milk. Cream butter and sugar until very light, then add syrup, then flour and eggs alternately. Add melted chocolate. Lastly the sweet milk until proper consistency.

Mrs. Miles Watkins.

Walnut Cake

One egg, 1 cup brown sugar, cream together, butter size of an egg (slightly melted), 1½ cups flour, 1 cup cooked raisins, ½ teaspoon nutmeg, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 cup black walnuts, ¾ cup buttermilk with level teaspoon soda in it. Bake in biscuit pan on greased and floured paper very slowly. Iceing: 1 cup white sugar, 1 cup brown sugar. Butter size of hickory nut; cook like fudge, not long.

Mrs. Charles Leeper.

Old-Fashioned Pound Cake

Twelve eggs, 1 pound butter, 1 pound sugar, 1 pound flour, vanilla flavoring. Cream the butter until all lumps are out. Add the sugar and cream again. Have your eggs beaten separately. Add the yellows to sugar and butter. Add a little of the flour and then a little of the whites of the eggs until all the whites and flour is used. Add the vanilla and beat with the hand for 15 or 20 minutes until the batter is very smooth and light. Pour in the pan and place in slow oven. Put another pan containing hot water on the second rack to keep the cake from browning too quickly. Bake 2 hours. When cold ice with any preferred icing.

Mrs. George Kelley.

Feather Cake

1 egg
¾ cup milk
1 cup sugar
½ cup butter
2 cups Swansdown flour
1 teaspoon vanilla extract
2 teaspoons baking powder

Cream butter and sugar, add beaten egg, then add milk. Sift flour and baking powder together and beat well into the mixture. Makes a dozen cup cakes, as light as a feather. Scoop out center of cakes, fill with a boiled custard and cover with icing.

Lady McMillin Cake

1 cup butter
2 cups sugar
Whites and yolks 6 eggs, or 12 yolks beaten very light
1 cup sweet milk
3¾ cups flour
2 rounded or 4 level teaspoons baking powder
2 teaspoons cinnamon
1 heaping teaspoon cocoa
½ teaspoon nutmeg
1 cup blackberry jam
½ cup cordial or whiskey

Cream butter, add half sugar to butter; beat very light. Beat yolks light with rest of sugar. Sift flour several times with baking powder. Add alternately with milk and whites. Mix spice and cocoa with cordial; add to batter; gently stir in jam last. Bake in layers. Use any kind of icing, white preferred.

Mrs. W. P. Yeatman.

Hygiene Cake

¼ pound butter
1½ cup sugar
5 eggs
1 cup milk
3 cups sifted whole wheat flour
½ box cocoanut

Cream butter and sugar and combine with beaten egg yolks. Add alternately the milk and flour, the cocoanut and 1 spoon vanilla flavoring. Fold in the beaten egg whites. Bake about 40 minutes in moderate oven.

J. D. Meadows.

Banana Cake

1½ cups sugar
½ cup butter
2 eggs
Flavoring
3 bananas
2 cups flour
1 teaspoon baking powder
4 tablespoons milk
1 teaspoon soda

Cream sugar and butter. Add eggs (beaten), bananas crushed through strainer; sifted flour to which baking powder has been added, and lastly milk to which soda has been added. Vanilla. Bake in loaf.

Mrs. K. L. Landgrebe.

Prairie Cake

(Excellent)

1 cup molasses
½ cup sugar
½ cup melted butter
½ cup melted butter
1 teaspoon each cloves
    and cinnamon
2 teaspoons soda in 1
    cup boiling water
2½ cups flour
Yolks of 4 eggs beaten
    and added last

For filling take 10 tablespoons of boiling water and 2 cups of sugar. Boil until it will hair, and pour over the beaten whites of 4 eggs. When beaten thick enough, add one cup chopped seeded raisins and ¾ cups nuts. Mix and spread at once over layers on top. Try it.

Mrs. Dennis J. Ponceler.

Chocolate Cake

¾ cake chocolate melted
1 cup boiling water
2 cups sugar
1 stick melted butter
2 eggs
2 cups flour
½ cup buttermilk
1 teaspoon baking
    powder
½ teaspoon soda
Vanilla flavoring

Melt chocolate over hot water and add 1 cup of boiling water. Then the sugar and melted butter. Let cool and then add the beaten eggs. Dissolve soda in buttermilk and add baking powder to the sifted flour and add alternately to the first mixture. Flavor with vanilla. Cook in two layers in moderate oven. When cool cover with Hipolite and then with chocolate filling. Cut in squares.

Mrs. Frank Anderson.

Creamy Chocolate Cake

¾ cup butter
1½ cup Domino super-
    fine (package)
    sugar
3 cups Swansdown
    cake flour
3 rounded tea spoons
    Royal baking powder
6 eggs
1 cup milk
4 squares Baker's
    chocolate

Melt the chocolate in top of double boiler with 5 tablespoons brown sugar and 3 tablespoons cream or top milk. While that is melting cream the butter, adding sugar a little at a time; cream thoroughly. Add the chocolate mixture to the creamed butter and sugar. Add egg yolks one at a time beating thoroughly after each egg. Add the flour and baking powder that have been sifted together 5 times, alternating with milk. Beat mixture well and add the beaten egg whites last. Flavor with two teaspoons vanilla. Bake in 2 or 3 layers.

Mrs. Frantz E. Johnson.

Cocoa Cake

1 cup sugar
½ cup butter
½ cup cocoa
1½ cups flour
1 teaspoon soda
1 cup sour milk
1 whole egg and yolk
1 teaspoon vanilla

Cream butter and sugar, add eggs. Sift flour, soda, cocoa, three times. Add sour milk to butter, sugar and eggs, then dry ingredients. Bake in moderate oven.

Mrs. K. L. Landgrebe.

Devil's Food Cake

2 cups flour
¼ teaspoon salt
1½ cups sugar
3 squares Baker's chocolate, melted
¾ cup milk
2¾ teaspoons baking powder
2-3 cup butter
3 eggs well beaten (yellows and whites beaten together)
1 teaspoon vanilla

Cream butter and gradually add sugar, then the well beaten eggs. Add chocolate, then the milk and flour and vanilla. Bake in layers or in long sheets and cut in squares if desired. Cook in medium oven about one-half hour. Top it with creamy Never-Fail icing.

Mrs. W. L. Vennell.

Fudge Cake

2 sticks butter
2 cups flour
4 eggs
1 teaspoon each of vanilla and almond extract
1½ cups flour
1 cup pecans
½ cake Baker's chocolate (or 3 tablespoons cocoa)

Cream butter and sugar. Melt chocolate and add to sugar and butter mixture. Then add one egg at a time, beating well into the mixture before adding another. Sift flour three times and blend in thoroughly a little at a time, then add flavoring and nuts. This makes a stiff batter and should be baked in a very moderate oven in a greased shallow pan (with paper in bottom of pan), size about 6 by 10 inches.

Before cake thoroughly cools, cut in squares the size of chocolate fudge. This is delicious served warm, cut into large squares with whipped cream.

Mrs. Hugh Bradley DuBose.

Date Cake

One-half pound English walnuts (after shelling), 1 pound seeded dates, ½ pound Brazil nuts (whole), ½ teaspoon salt, 1¼ cups flour. Sift salt and flour over nuts and dates. Add 2 heaping teaspoons baking powder, 1 cup granulated sugar, 4 yolks of eggs, beaten; last, add 4 whites, beaten. Bake in loaf cake tins in moderate oven about 45 minutes. Leave in pan to cool.

Mrs. Lovell Yerkes.

Delicious Spice Cake

5 whole eggs
2 cups sugar
1 cup sweet milk
2 tablespoons cocoa
1 cup strawberry or blackberry jam
¾ cup butter
4 cups flour
4 level teaspoons baking powder
1 tabelspoon cinnamon
1 teaspoon nutmeg
½ cup wine or cordial

Dissolve spices in wine. Cream butter, gradually add sugar, then add milk, well-beaten egg yolks and flour, alternately. Add wine and spices. Fold in egg whites and lastly, add jam.

Bake in three layers, or two layers if preferred. Cook in a moderate oven for one hour. Can start at 350 degrees and use 375 degrees on last.

Potato Cake

2 cups sugar
1 cup butter
1 cup mashed Irish potatoes (warm)
4 egg yolks (unbeaten)
1 cup grated chocolate
1 teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon cloves
1 cup broken nut meats
½ cup sweet milk
2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
4 egg whites

Mix as any other cake, filling in beaten egg whites at the last. Ice with white icing. A cake that will keep fresh and moist a week or more.

Mrs. George Bonderant.

Jam Cake

1 cup butter
2 cups sugar
4 cups flour
1 cup milk
3 tablespoons baking powder (level)
6 eggs (beaten separately)
2 pounds raisins
2 cups jam
1 teaspoon each cloves, cinnamon and spice

Cream butter and sugar. Add well beaten egg yolks. Sift flour once. Measure. Add baking powder and sift three times. Add alternately with milk to butter, sugar and eggs. Then add spices, chopped raisins and jam. Cook in layer pans in moderate oven. Excellent.

Mrs. W. J. Russell.

Thirty-Minute Cake

One-third cup melted butter put in measuring cup. Break 2 eggs and fill to top with sweet milk. Pour in mixing bowl and gradually stir in 3-4 cup sugar, rounding cup of flour, rounding teaspoon of baking powder and pinch of salt. Flavor as desired. Can either be used for muffin cakes or as the cake for a Boston cream pie.

Mrs. Walter Henley.

Pound Cake

4 eggs
1 cup butter
1½ cups powdered sugar
2 cups flour
1 teaspoon baking powder
Flavoring

Beat eggs separately, cream butter and sugar. Add well beaten egg yolks and then flour and egg whites last. Use any flavoring preferred, but ½ teaspoon of mocha gives the good old fashioned flavor. Bake in loaf pan.

Gentlemen's Pound Cake

¾ cups sugar (cane)
3-4 stick butter (cream)
Add 2 eggs unbeaten one at time
½ cup milk
1 tablespoon vanilla extract

One and one-half cups flour sifted with one heaping teaspoonful Rumford baking powder. Beat lightly for a few seconds. Grease and flour round pan. Bake in moderate oven 30 minutes.

Mrs. Marie Neal.

Directions for Making Fruit Cakes

Get fruit ready the day before, and pour over wine or grape juice. Have almonds blanched and ground and pour over a tablespoon of rosewater. Measure spices, put in cordial, add to this jelly, but do not stir after jelly is added. Have flour browned in oven, cooled and measured.

Cream butter and half sugar and beat yolks light with the other half. Add these to butter, then put in cordial, jelly and spices. Alternately add whites stiffly beaten and one-half of flour, then chocolate. Sift flour over top layer of fruit, add to batter, sift again and so on until all the fruit has been added. Put in nuts.

First line your pans with two layers of heavy brown paper cut to fit. Take strips of paper the depth of pans and carefully line all sides. Brush paper with fresh melted butter. You may have a little trouble in fitting the side strips smoothly; if so, slash them just enough to get a perfect fit. The pans are now ready for batter, which, of course, should be all mixed. Put this in pans with spatula and smooth in place. When pans are full, decorate top with nuts and fruit. Place pan on steel or iron griddle and put in oven of gas stove. Fix the rack nearly four inches from bottom of stove and under the rack put a pan of hot water. As this water only serves to keep some moisture in the air inside the stove, it need only be a small vessel. Two small hot water pans may be used if you like. Turn the blaze very low and keep it so.

When the cake is in and the stove started, shut the door and do not disturb it for one hour. Your cake must stay for sixty minutes absolutely untouched so it can season. After this it may be turned occasionally. From two and one-half to four hours are required for perfect baking. This depends on size of cake.

When you think the cake is done run a straw from top straight through to bottom. If particles of batter adhere, leave it a while longer, but watch carefully. When done, remove from stove and leave in pan until almost cold; then while the cake is still slightly warm, run knife around edge to loosen thoroughly from pan and turn out.

Mrs. L. K. Mackey.

Fruit Cake

12 eggs
1 pound sugar (2 cups)
2 pounds raisins
2 pounds dates
1 glass grape or crab-apple jelly
1½ pounds crystallized cherries
1½ pounds crystallized pineapple
¼ pound orange paste
½ pound blanched and cut almonds
½ tablespoon cinnamon
½ teaspoon nutmeg
1 pound butter (2 cups)
1 pound flour (4½ cups)
1 pound home made citron
1 tablespoon melted chocolate
½ teaspoon allspice
½ cup cordial, mixed with spices
1 cup whiskey or grape juice

Mrs. L. K. Mackey.

Fruit Cake

1 pound butter
1 pound flour
1 cup liquid (wine, coffee or grape juice)
1 pound pecans
1 pound almonds
1 pound cashew nuts
1 pound crystallized cherries
1 pound pineapple
2 teaspoons cinnamon
2 teaspoons cloves
2 teaspoons nutmeg
2 teaspoons allspice
1 pound sugar
1 dozen eggs
3 lbs white raisins
2 boxes dates
½ pound ginger
1 pound citron
1 glass jelly
1 cup fig preserves

Cream butter and sugar well, add flour, liquid and eggs beaten separately. Add chopped fruits and nuts (raisins, citron, dates). Beat and add spices, jelly and preserves. Cut ginger, pineapple in thin slices and cherries in half. Place batter in pan, then a layer of sliced fruit. More batter and another layer of fruit until pan is filled within an inch of the top. Steam about three hours and bake until dried out.

Mrs. J. L. Davidson.

White Fruit Cake

1 pound butter
1 pound sugar
1 pound flour
12 eggs beaten separately
1 pound almonds ground
1 pound home made citron
1 pound cherries
2 pounds pineapple
1 pound white raisins
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon mace
1 cup light colored wine or brandy

Mrs. Frank Anderson.

White Fruit Pound Cake

1 pound butter
1 pound sugar
1 pound flour
1 pound almonds
1 pound white raisins
½ pound citron
10 eggs
2 tablespoons orange juice
1 teaspoon mace

Cream sugar and butter. Add beaten yolks. Put a small amount of flour over fruit and nuts which have been blanched and chopped. Add flour, spices and fruit alternately with beaten egg whites. Then orange juice. This makes one large or two small fruit loaves. Will keep several weeks.

White Fruit Cake

Twelve eggs, 3 cups sugar, 5 cups flour, 1 cup butter, 1 cup sweet milk, 2 teaspoons baking powder, ½ pound blanched almonds, 1 pound citron, ½ pound of pecans, ½ pound English walnuts, 1 cocoanut grated, 1 orange grated, 1 lemon, grated, flour, fruit. Flavor with vanilla.

Mother's Recipe, Mrs. J. R. Rice.

Old-Fashioned Dried Fruit Cake

1 cup dried apples
1 cup stoned prunes
1 cup molasses
½ cup water
½ cup shortening
1 cup sugar
2 cups currants
¾ cup quartered seeded raisins
¼ teaspoon soda
2 cups flour
¼ teaspoon salt
2 teaspoons baking powder
2 teaspoons mixed ground spices

Simmer together slowly the apples, prunes, molasses and water. Then cool. Meanwhile cream together the shortening and sugar, add the currants, raisins and cooked fruit, into which the soda dissolved into two teaspoons of water has been stirred, then the flour, salt, baking powder and spices sifted together. Mix thoroughly. Turn into cake pan which has been thoroughly greased and floured and bake in the oven 300 degrees for 1 hour. This cake may be kept at least a month.

Mrs. Ethel Hunt.

Japanese Fruit Cake

Batter: 2 cups sugar, 1 cup butter, 3 cups flour, 1 teaspoon baking powder, 6 eggs, 1 cup sweet milk. Bake batter for 2 layers and to the rest add: 1 pound raisins, 1 teaspoon cloves, 1 teaspoon allspice and 1 teaspoon cinnamon, 1 tablespoon syrup. Use this layer for center. Filling: 1 fresh grated cocoanut, grated rind 1 lemon, juice of 2 lemons, 2 cups sugar, 1 cup boiling water. Mix together and cook until thick.

Mrs. Paul A. Ivy.

Graham Cracker Cake

2 eggs
1 cup sugar
1 cup milk
2 teaspoons baking powder
24 graham crackers

Beat the egg whites and yolks separately. Toast the crackers. Roll and sift them. Beat the sugar into yolks well. Then add milk and crackers alternately. Fold in beaten whites. Bake in two layers. Serve with whipped cream between the layers on top.

Catanzano Bros.

Purveyors of Pure Food

1820-1822 Fourth Avenue Phone 3-2154

Frostings and Fillings

Seven-Minute Frosting

2 egg whites unbeaten
1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup
1 teaspoon vanilla

Combine egg whites, sugar and water in top of double boiler, beating with rotary beater until thoroughly mixed. Place over rapidly boiling water, beat constantly and cook for seven minutes, or until frosting will stand in peaks. Remove from water, add vanilla and beat until thick enough to spread.

Mocha Frosting

For mocha frosting use 5 tablespoons of coffee instead of water, and for marshmallow frosting use recipe for seven minute frosting, folding in one cup of quartered marshmallows.

Creme de Menthe Frosting

Flavor Seven-Minute frosting with a few drops of mint flavoring and add a bit of green fruit color to make a delicious green.

Orange Mist Frosting

2 egg whites unbeaten
1½ cups sugar
4½ tablespoons orange juice
½ tablespoon lemon juice
1 teaspoon grated orange rind

Combine and cook as for Seven-Minute frosting, adding orange rind before spreading on cake.

White Icing

Three cups sugar, ½ cup white Karo syrup, 1 cup water. Boil until it forms a soft ball in cold water. Then add slowly to whites of 3 eggs beaten until stiff. Beat until cool then put over pan of boiling water. Steam until it can be piled with a spoon. Spread on cake. Especially good on Devil's food cake.

Mrs. Andrew L. Glaze.

Lord Baltimore Frosting

2 egg whites, unbeaten
½ cup sugar
¼ cup maraschino cherry juice
¼ cup macaroon crumbs
¾ cup chopped almonds, toasted
⅛ teaspoon grated orange rind
20 maraschino cherries chopped

Combine egg whites, sugar and fruit juice. Cook as for seven minute frosting, folding in remaining ingredients before spreading on cake.

Creamy Icing

2½ cups sugar
½ cup water
1 teaspoon vanilla
¼ cup light corn syrup
2 egg whites

Combine sugar, corn syrup and water. Cook to soft ball stage. (Test in cold water). Pour slowly over stiffly beaten egg whites, beating constantly until stiff enough to hold shape. Add vanilla and spread on cake. This icing will not chip or crack.

Mrs. W. L. Vennell.

Baltimore Cake Filling

Use any kind of good white cake that will make three layers.

Filling: Take yolks of eight eggs and one large cup of sugar. Beat and add ½ cup of butter. Put in double boiler and cook until thick. Take from fire and add one cup of raisins cut in halves, ¾ cup of nuts, and one wine glass of whiskey. Put between layers. Use frosting for top and sides.

Mrs. Dennis J. Ponceler.

Brandy Filling

For any good white cake.
4 egg yolks
½ cup sugar
¼ cup butter
½ cup brandy
1 cup nuts
½ cup raisins
½ cup crystallized pineapple
½ cup crystallized cherries

Beat egg and sugar until light. Add butter and cook in double boiler until thick. Let cool, add ½ cup brandy and the combined nuts and fruit. Spread between and on top of layers and cover cake with Seven-Minute frosting.

Mrs. J. L. Davidson.

Icing for Cup Cakes

2 tablespoons butter
3 tablespoons strong coffee
1 teaspoon vanilla
2 cups powdered sugar
1 tablespoon cocoa

Cream all together until soft enough to spread.

Mrs. Laurens W. Jones.

Orange Icing

2 tablespoons butter
1 tablespoon lemon juice
Grated rind of 1 orange
Juice of ½ orange

Add sufficient powdered XXXX sugar to make icing of right consistency. (About 1 box).

Mrs. Jas. L. Davidson.

Caramel Filling

3 cups sugar
1 can Pet milk
1 heaping tablespoon butter
½ cup boiling water

Caramelize 1 cup sugar by putting in hot skillet with 1 tablespoon butter. Set in oven and stir until melted and brown. Remove to top of stove and add boiling water. Cook until sugar has dissolved. Mix 2 cups sugar and milk. Cook until it boils, stirring constantly. Then add boiling brown sugar butter. Boil a few minutes. When done cream and add vanilla. Cover cake with caramel and nuts alternately.

Mrs. W. P. Yeatman.

Two-Minute Frosting

¼ cup brown sugar
5 tablespoons Pet milk
5 tablespoons butter
3 cups XXXX powdered sugar
1 teaspoon vanilla

Heat to boiling point, stirring constantly, the brown sugar, milk and butter. Cool and add the powdered sugar and vanilla.

Chocolate Fudge Frosting

2 cups sugar
1 cup rich milk
Pinch of soda
1 large teaspoon butter
3 squares bitter chocolate

Boil until it forms a soft ball in water. Let it stand a few minutes, then beat until creamy, then frost cake.

Mrs. K. L. Landgrebe.

Chocolate Filling

1 cup sugar	¼ cup sweet milk
½ cup cocoa	¼ pound butter

When dissolved boil one minute. When cool add vanilla and beat until creamy.

Mrs. Frank Anderson.

Icing Cocoa

Yolks of 2 eggs, 1½ cups milk, lump butter, 2 cups sugar. Cook until thick, turn out gas and add 1 cup Baker's cocoa and flavor. Beat.

Mrs. Victor Prowell.

Chocolate Icing

Two tablespoons butter, 2 cups powdered sugar, cream together. 1 tablespoon cocoa, 3 tablespoons strong coffee, 1 teaspoon vanilla. Cream until soft enough to spread.

Mrs. Victor Prowell.

Chocolate Fudge Icing

Three cups sugar, 1 cup milk, ½ cup chocolate, 3 tablespoons Karo syrup, 3 tablespoons Hypolite, pinch salt, ⅛ pound butter, 1 teaspoon vanilla. Put chocolate, sugar, milk, syrup in the same pan and let come to a good boil. Add Hypolite and cook until it creams when stirred in a saucer. Remove from fire. Add butter and vanilla and beat until the right consistency for putting on cake.

Mrs. W. P. Yeatman.

Marshmallow Filling

One cup of white sugar, ¼ cup of water, pinch of cream of tartar. Boil until syrup ropes and then add 20 marshmallows. Stir well and pour over the white of 1 egg beaten stiffly.

Mrs. L. J. White.

Vienna Icing

One cup creamed butter, 1½ cups powdered sugar and ¼ pound of melted chocolate. Cream all together until smooth and spread between layers of cake. A cup of chopped nuts may be added if desired.

Mrs. Jas. L. Davidson.

Harvest Moon Frosting

2 egg whites unbeaten	¼ cup water
1 cup brown sugar, firmly packed	1 teaspoon vanilla
Dash of salt	¾ cups almonds, blanched, toasted and chopped

Put egg whites, sugar, salt and water in top of double boiler. Mix thoroughly. Place over rapidly boiling water, beat constantly with rotary egg beater several minutes. Remove from fire and continue to beat until thick enough to spread. Cover top and sides of cake and decorate with nuts.

Soft Chocolate Filling

Six squares of Baker's unsweetened chocolate put into top of double boiler to melt. Cream three egg yolks and three cups sugar until real smooth, add to this two tablespoons flour, then add one-half pint cream, and mix thoroughly. Add this to the melted chocolate and stir until mixed well. Add pinch of salt and cook until thick. Remove from stove and cool. Beat until smooth and thick enough to spread on cake.

Mrs. Frantz E. Johnson.

WAITE'S

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Ice Cream and Ices

Vanilla Ice Cream

Make a boiled custard of 1 pint of sweet milk, 3 eggs, 1 cup of sugar. When cold add 1 quart of double cream, and flavor with vanilla; if necessary, add more sugar, then freeze.

Mrs. Warner Shook.

Kentucky Cream

Make ½ gallon of rich boiled custard, sweeten to taste, add 2 tablespoons of gelatin dissolved in ½ cup of cold water. Let the custard cool, put it in freezer, add 1 pound raisins, 1 pint strawberry preserves, 1 quart whipped cream, stir and beat well like ice cream. Blanched almonds or grated cocoanut are additions. Some prefer curants to raisins.

Mrs. Harry Andrews.

Grape Ice Cream

(Requested and original recipe)

Buy a 25c basket of Concord grapes or use a quart of grape juice. Wash and take grapes from the bunches. Put in a vessel and cover with water. Let cook until done. Remove from the fire and run through a sieve until there is only seeds left, which makes a half-gallon of juice.

1 pint whipping cream
1 or 2 lemons
Sweeten to taste
¼ teaspoon salt
1 teaspoon vanilla

Add sugar, lemon juice, salt and vanilla. Freeze and then add whipped cream. Pack and let stand three hours.

Mrs. J. H. Wylie.

Ginger Ice Cream

Make a custard of 1 pint sweet milk, 3 eggs and 1 cup of sugar. When cool add 1 quart of cream, ½ cup ginger syrup, 3 tablespoons wine, one teaspoon vanilla. Freeze to a mush, and add one cup of preserved ginger, cut fine, and continue freezing until firm.

Mrs. Jas. L. Davidson.

Peach Ice Cream

Six large peaches, 2 cups sugar, whites of 4 eggs, 1 pint cream. Mash peaches thoroughly, mix in sugar. Put in freezer 3 minutes. Add whites well beaten and cream. Finish freezing.

Mrs. C. M. Williamson.

Strawberry Ice Cream

One pint cream, 2 pints crushed strawberries, 2½ cups sugar. Add sugar to berries before crushing. Stir well together and freeze.

Mrs. C. M. Williamson.

Peppermint Candy Ice Cream

Take 1 dozen sticks, or ½ pound of red peppermint candy, to a pint of pure cream. Grind candy in meat grinder, let soak and dissolve in cream, then add another pint of cream and freeze. If not sweet enough add more ground candy. Before freezing be sure to strain.

Mrs. H. L. Badham, Jr.

Peanut Ice Cream

½ cup sugar
1½ pints single cream
1 cup shelled roasted peanuts
½ cup maraschino cherries

Sweeten to taste. Mix and freeze. This serves 6 to 8 persons.

Elizabeth Bowie Crawford.

Huyler's Ice Cream

Five egg yolks to 1 pint cream; 8 egg yolks to 1 quart cream; ½ kitchen spoon sugar to each egg. Beat yolks and sugar until mixture is like velvet. Scald cream in double boiler and add to eggs and sugar. Return mixture to stove and stir constantly until thick. Cool, add spoonful vanilla and freeze.

Mrs. Hugh Morrow.

Chocolate Ice Cream

Makes 2 quarts of ice cream. Two eggs, 1½ pints milk, 1 quart thin cream, 2 cups sugar, 2 good ounces chocolate (Baker's), 2 tablespoons flour. Put milk in double boiler. Beat eggs, flour and 1 cup sugar together. Add to boiling milk, stirring most of the time. Cook 20 minutes. Put chocolate and 4 tablespoons sugar from second cup, and 2 tablespoons boiling water. Melt and add to above. Take off and add remaining sugar and cream and freeze.

Mrs. Lovell Yerkes.

Lemon Ice Cream

Three small or 2 large lemons, 2 full cups of sugar, 1 quart cream. Squeeze lemons, strain juice. Add 1 cup sugar; place in ice box to chill. To the quart of cream add: 1 cup of sugar and freeze almost hard. Add to partially frozen mixture the chilled lemon juice and then freeze hard.

Mrs. John Jemison, Jr.

Cafe Parfait

Soak ¼ of a box of gelatin in ¼ cup of cold water. Pour over it 1 cup strong coffee, add 1 cup of sugar and stir until it is dissolved. Strain and stand aside to cool. Whip 1 cup of cream, add to coffee and stir until it begins to thicken. Turn into freezer and stir until frozen quite hard. Whip 1 pint of cream very stiff, adding ½ cup of powdered sugar and 1 teaspoon of vanilla. Pack in mould, putting a layer of coffee mixture an inch thick as the outside, and filling with the whipped cream. When center is filled, cover with the coffee mixture, then put on cover of mold. Pack in salt and ice and let stand 2 hours or more.

Milky Way Cream

Melt three Milky Ways with ½ cup of milk in double boiler. Cool. Add one-half pint of cream whipped. Put in freezing tray to freeze.

Mrs. D. A. Piatt.

Sherbet

1¼ cups orange juice	1-3 cup lemon juice
1 cup crushed pineapple	1½ cups sugar

Strain juices, add pineapple and sugar. Stir occasionally for ten minutes. Then add very slowly three cups milk. Put in ice tray and stir every 30 minutes until frozen.

Mrs. M. H. Geisking.

Lemon Sherbet

1 quart sweet milk	1½ cups sugar
3 large lemons	

Mix lemon juice and sugar well. Stir into sweet milk and freeze.

Mrs. A. M. Walker.

Lemon Milk Sherbet

One quart milk or cream, 2 cups sugar, juice of 3 lemons. To the sugar add lemon juice. Then add to cream and freeze immediately.

Mrs. A. M. Shook, Jr.

Pineapple Sherbet

Soak 1 teaspoon of gelatin in a little cold water until soft, add 1 cup boiling water and 1 cup sugar. When sugar is dissolved add 1 cup of cold water, the juice from 1 large can of pineapple, juice of 1 lemon and the stiffly beaten whites of 2 eggs. Freeze.

Mrs. W. J. Adams.

Grape Sherbet

Six ripe bananas, 1 can grated pineapple, 1 quart grapejuice, 6 sliced oranges, 2 sliced lemons. Put lemon rinds on in 2 cups of water and 1 cup of sugar and boil until syrup is flavored thoroughly. Strain syrup, add orange juice, grape juice and 1 can of pineapple, 6 ripe bananas, mashed with a silver fork. Cool and freeze.

Mrs. Jelks Cabaniss.

Mint Ice

One quart water (boil 5 minutes), 2½ cups sugar. Add 4 lemons and color with green vegetable paste, flavor to taste with mint extract (1 to 2 teaspoonfuls).

Mrs. M. J. Gregg.

Apricot Ice

One pint of sugar, 1 quart of water, 1 quart of apricot juice, 2 of orange juice, 1 lemon juice. Boil sugar and water 5 minutes, mix and freeze.

Mrs. T. G. Garret.

Strawberry Ice

One quart strawberries, juice of 2 lemons, 2 cups water, 2 cups sugar. Boil water and sugar until sugar is dissolved, cool, add lemon juice and strawberries after they have been put through a colander. Freeze.

Mrs. E. E. Ellis.

Lime Ice

1 pint water
1 cup sugar
Juice from 6 limes
Juice from 2 lemons
2 egg whites

Boil water and sugar for 3 minutes. When cool add juices of limes and lemons and partly freeze; then add stiffly-beaten egg whites, and continue freezing. Will serve eight.

Creme de Menthe Ice

2 cups sugar
1 quart water
½ cup creme de menthe syrup
¾ cup lemon juice
Salt

Make a syrup by boiling sugar and water together. Cool and add lemon juice, a few grains of salt and creme de menthe. Freeze and serve.

Tomato Ice

4 cups tomato juice
2 tablespoons sugar
1½ teaspoon salt

Mix tomato juice with salt and sugar and freeze. Serve with meat.

Vanilla Parfait

Beat yolks of 6 eggs until light, add 1 cup sugar syrup, put in double boiler and cook until it has thickened to the consistency of heavy cream, remove and pour into a bowl and beat with a wire beater until cold and it will then be very light. Flavor with 1 teaspoon of vanilla. Fold in 2 cups of cream whipped stiff. Put in a mold, pack in ice and salt and let stand 4 hours. A number of parfaits can be made from this recipe by using different flavorings.

Miss Bessie Sudduth.

Maraschino Parfait

Boil 1 cup of sugar and ½ cup of water to the thread degree. Pour slowly over the stiffly beaten whites of eggs, beating while pouring and until cool. Cut in quarters 1 cup maraschino cherries. Drain out all juice, and roll in powdered sugar. Add to eggs and sugar, mixing slowly. Whip 1 pint of cream stiff and fold in mixture. Pack in ice and salt 3½ hours.

Chocolate Parfait—Ice Box

1 cup sugar, 1 cup water. Cook until forms soft ball in water, then pour over 3 egg whites which have been beaten very stiff. Beat until cool and then add 2 squares of melted unsweetened chocolate, 2 cups whipped cream (½ pint) and 1 teaspoon vanilla. Put in ice tray for 3 or 4 hours.

Mrs. K. G. Marshall.

Butterscotch Parfait

Put 1¼ cupfuls of brown sugar, 2 tablespoons of butter and ½ cupful of water in a pan and stir until the sugar is dissolved. Then cook without stirring to the soft ball stage (324 degrees). Pour slowly on to the well-beaten yolks of three eggs. Beat until cold and thick.

Fold in three stiffly beaten egg whites, to which ¼ teaspoonfuls of salt has been added, 1½ cupfuls of cream beaten stiff, ¾ cupful of broken nut meats and 1 teaspoonful of vanilla. Freeze in tray of electric refrigerator, stirring once or twice. Can be frozen in paper cases placed in tray of refrigerator.

Mrs. A. H. Witt.

Banana Delight

3 large bananas
¾ cup powdered sugar
2 tablspoons lemon juice
1 cup cream whipped
1½ teaspoon vanilla
½ cup nut meats chopped
2 egg whites

Mash bananas to a pulp, add sugar and lemon juice. Chill and whip cream. Add vanilla and nuts and add to first mixture, beat egg whites stiff and fold into mixture, turn into Electrolux freezing trays and freeze two hours. Fills two trays.

Mrs. Ethel Hunt.

Fresh Peach Marlow

8 ripe peaches
45 marshmallows
1 quart cream
½ teaspoon flavoring

Put marshmallows and ½ quart milk over hot water and steam until marshmallows are melted. Add flavoring and cool. When cold and slightly thickened, combine wtih other cream that has been whipped stiff. Add sliced peaches. Pour mixture into freezing tray of an Electrolux.

Mrs. Ethel Hunt.

Strawberry Mousse

1 cup milk
½ teaspoon gelatine
2 teaspoons water
1½ cups strawberries
1 cup powdered sugar
1 teaspoon vanilla
Salt

Dissolve gelatine in water. Heat milk, add gelatine. Chill. Crush berries, add sugar and salt. When milk is cold, whip, add vanila and combine with fruit mixture. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 2 pint trays. Actual preparation time 10 minutes. Total time 20 minutes. Variations: Use any other fresh or canned fruit. Cut into small pieces.

Biscuit Tortoni

3 egg yolks
1 cup milk
¾ cup sugar
3 egg whites
⅛ teaspoon salt
½ cup macaroons
2 teaspoons (Dr. Price's) vanilla
1½ cup whipping cream

Make custard of egg yolks, milk and sugar. Cool. Add ground macaroons and vanilla. Fold in whipped cream and stiffly beaten egg whites to which salt has been added.

Pour into the tray, molds or individual cups. Freeze without agitating.

Plain Mousse

1 cup whipping cream
¼ cup powdered sugar
½ teaspoon (Dr. Price's) vanilla
1-16 teaspoon salt
1 egg white

Whip cream, add powdered sugar, (Dr. Price's) vanilla. Fold in stiffly beaten egg white to which salt has been added.

Pour into tray and allow to freeze without agitating. Set "cold control" in 5th position until frozen. Then set in 3rd. Six servings.

Plain mousse can be served with chilled crushed fruit. It may also be used for decorating strawberry shortcake or ice box cakes.

Courtesy of Frigidaire Corporation.

Maple Mousse

Three eggs, ½ cup maple syrup, 1 quart whipped cream. Beat the eggs and stir in the syrup. Cook until it thickens. Strain and cool. Then freeze.

Mrs. Frank Crockard.

Peach and Marshmallow Mousse

Four large ripe peaches, 9 marshmallows, 1 cup cream, 4 tablespoons of sugar. Mash the peaches to a mush, then cut marshmallows fine, add sugar and cream. Pack in ice for 3 or 4 hours before serving.

Mrs. A. A. Walker.

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Candy

Butter Crunch

3 cups sugar
1 pound butter
1 pound toasted almonds
1 teaspoon salt
Dipping or milk chocolate

Toast the unblanched almonds until they are a deep brown in a very hot oven. Chop half of them coarsely and run the other half through a fine food chopper.

Combine sugar, butter and salt and cook over a moderate fire stirring almost constantly to prevent burning and cook to the brittle stage. Add coarsely chopped almonds and pour onto a buttered slab, to make a mixture about 1/4 inch thick. As soon as mixture cools a little, cut in oblong pieces about one by three inches. Melt the dipping or milk chocolate over water and spread over each square of the butter crunch. Dredge thickly with finely ground almonds and set aside to cool.

(Sue Scattergood), Mrs. Leo B. Dillon.

Pulled Mints

2 cups white sugar
1 cup water
1/2 stick or two ounces butter
1-3 teaspoon oil of peppermint

Place sugar, water and butter in a covered vessel without stirring. Cover tightly and let cook to the firm ball stage. Whenever it is necessary to remove cover for testing, shake off all drops of moisture to prevent their dropping back into the kettle. When a little of the candy tried in very cold water is so firm that it will scarcely give to the pressure of the fingers and has not quite reached the brittle stage, cut off heat and do not move vessel until all bubbles have disappeared.

Pour onto a buttered slab. When candy is cool enough to handle, pick up quickly and pull with the tips of fingers in long even, rapid strokes. Add peppermint as soon as candy is handled easily and pull steadily until it shows a tendency to harden. Then stretch into one long string and cut quickly with shears. Candy will be a very hard taffy at first and after two or three hours will turn to a soft creamy mint. At this stage, store in a covered box.

(Sue Scattergood), Mrs. Leo B. Dillon.

Mints

2 cups sugar	½ stick butter
1 cup water	

Put all together and stir thoroughly. Place on slow fire until dissolved. Do not stir. Then boil without stirring until when dropped in cold water it forms a hard ball. Pour on a marble slab and add six drops of oil of peppermint. When cool take up at once and pull until white; then cut with scissors in small pieces. Wrap in old piece of linen and place in lightly covered vessel until creamy.

Mrs. Earle Drennen.

Caramel Candy

1 pound box brown sugar	½ pint double cream
	1½ cup nuts

Mix sugar and cream and cook until a drop from the end of a spoon forms a soft ball when dropped in cold water. Remove from the fire and beat until creamy, adding nuts at the last. Drop by spoonfuls on baking sheet or marble slab.

Mrs. W. L. Wilson.

Caramel Candy

Melt 2 tablespoons sugar in skillet. Mix 2 cups sugar and 2-3 cup milk, have milk and sugar cooking while sugar in skillet is melting. Pour melted sugar into other mixture, cook about 5 or 10 minutes. Test in cold water. Add ½ stick of butter and beat. Pour in platter and cut in squares while warm.

Mrs. Julius Ormand.

Heaven Candy

Three cups sugar; ¾ cup Karo white syrup, ¾ cup water. Boil until hard in water. Beat 3 eggs stiff. Pour over slowly. Beat and beat, add 1 cup broken pecans, put on buttered paper.

Mrs. Henry Dean.

Hickory Nut Candy

Butter size of an egg, 2 cups sugar, 1 cup sweet milk, 1 cup nut meats; boil milk, sugar and butter 5 minutes, then remove from fire and beat in the nuts. When the mixture is cool pour in greased pans and cut in squares.

Mrs. L. J. White.

Cocoanut Candy

One cocoanut grated. Put 3 cups of sugar and the cocoanut milk on the stove and heat slowly. Then boil 15 minutes longer. Stir pinch of salt and the grated nut and boil 15 minutes longer. Stir constantly to keep from sticking. Drop on buttered paper or plates.

Mrs. L. J. White.

Mexican Bar

Two cups brown sugar, 1-3 cup ground nuts, 2 teaspoons butter, ½ teaspoon vanilla, ⅛ teaspoon soda, ¾ cup milk, ¼ cup chopped fruit, candied fruit, or raisins. Mix the sugar, milk and soda together and bring to a boil. Stir occasionally and cook to the soft ball stage. Remove from the fire, add the butter, vanilla, nuts and fruit. Let stand until cool. Beat until creamy, pour into greased pans, and cut into squares. Candies of this type may be poured on marble slabs or platters, allowed to stand until cool, beaten with a spatula and molded into any desired shape or rolled and cut.

Peanut Brittle

One cup sugar, vanilla, 1 teaspoon butter, ¼ cup water, 1 tablespoon vinegar, 1 cup of peanuts, coarsely ground. Cook the sugar, vinegar and water to the crack stage. Add the butter and vanilla. Grease a shallow pan, scatter the peanuts over the bottom, and pour the syrup over the peanuts. Let stand until cool, then mark into bars with knife. Break apart when thoroughly cool.

Cream Fudge

3 cups sugar	1 cup milk
3 tablespoons cocoa	

Place over very low flame until all sugar melts. Boil slowly. Test by creaming a teaspoonful of the mixture on a plate. When candy forms a creamy substance remove from fire and without stirring pour quickly into unbuttered plates. Place a teaspoonful of butter and a few drops of vanilla on top of each plate of candy. When candy is cold, cream until it begins to harden, then drop in small pieces on waxed paper.

Mrs. E. M. Mason.

Chocolate Divinity

2 cups sugar	½ cup Karo syrup
1 cup water	3 teaspoons cocoa

Mix together and cook until it forms hard ball. Have 2 egg whites beaten, add slowly, placing liquid back on the stove just to keep hot and bring again to slow boil.

Mrs. Reynolds Lyde.

Maple Divinity

One cup sugar, 1 egg white, ½ cup water, 1 teaspoon vinegar, ½ cup maple syrup, ½ teaspoon vanilla, ¼ cup chopped nuts or fruit if desired. Mix the sugar, syrup, vinegar and water together and place over the fire and stir until the sugar is dissolved. Boil, without stirring, to the hard-ball stage. Remove from the fire and add the vanilla. Beat the egg white until stiff. Pour the hot syrup over the egg-white and beat the mixture until stiff enough to keep its shape. Add nuts or fruit if desired, and drip by spoonfuls on oiled paper. Let stand until dry on the surface.

Cocoanut Candy

One cocoanut grated, ¼ cup sugar, and enough water to dissolve it; small piece of butter. Let it cook until it just begins to rope. Then put in cocoanut and stir until it gets thick. Do not cook cocoanut in candy. If you wish pink and white stripe, color part of it pink.

Mrs. John Milner Caldwell.

Pralines

Two cups light-brown sugar or maple sugar, 1 teaspoon maple flavoring or vanilla, 1 cup cream, 1 cup pecan meats. Boil the sugar and cream to the soft-ball stage and then remove from the fire. Add the flavoring, then stir in halved pecans and stir until creamy, being careful not to break the nut-meats. The best way is to stir the syrup until it begins to cream, then add the nuts and stir until the nuts are well mixed with the creamy mass. Place in a cool place for a while, then separate the nutmeats, keeping each one roughly coated with the cream candy.

Chocolate Fingers

One-half cup butter, 3 eggs, 1 cup chopped nut meats, 1 cup flour, ¼ cup boiling water, 2 squares chocolate, 1 cup sugar, 1 teaspoon vanilla, 2 teaspoons soda; ½ cup thick sour milk. Cream

together the sugar and butter, add the beaten egg and beat until light. Pour the boiling water over the grated chocolate, stir until dissolved. Then add the soda and stir in the other ingredients, add the sour milk and the flour alternately until all are used. Stir in the floured nut meats. Pour into well greased bake tins and bake in a sheet; when partly cool, cut into fingers about 4 inches long and 1 inch wide. Ice with white or pink frosting.

Never Fail Fudge

3 cups sugar
1 cup milk
¼ pound butter
½ pound Baker's Chocolate

Let melt very slowly together and then boil hard exactly seven minutes. Take from fire and beat several minutes and add one teaspoon of vanilla and one box marshmallows. Cut in pieces.

Mrs. George Morrow, Jr.

Date Roll Candy

2 cups sugar
1 cup Pet milk
1 cup chopped dates
1 cup chopped nuts
1 teaspoon vanilla

Mix together sugar and milk. Cook until a few drops form a soft ball when dropped into cold water. Add dates and continue cooking until a few drops form a hard ball. Remove from heat and add nuts and vanilla. Cool without stirring. Beat until stiff enough to knead. Shape in long roll and wrap in damp cloth. Slice when firm.

Cocoanut Dates

Stuff dates with pecans or English walnuts. Roll in seven minute frosting and sprinkle with grated cocoanut.

Mrs. J. L. Davidson.

Egg Kisses

Beat the whites of 4 eggs and 2 cups sugar until the mixture is stiff. Flavor with vanilla, drop from a teaspoon on a baking sheet that has been covered with greased paper and cook twenty minutes in slow oven.

Mrs. Harry Andrews.

Egg Kisses

Whites of 7 eggs, beat very stiff. Add 1½ cups of sugar sifted in gradually, then fold in ¾ cup of sugar. Bake 40 minutes in a very slow oven.

Mrs. George C. Taylor.

Cocoanut Kisses

One cocoanut, 1 can Borden's Eagle brand milk, 1 cup sugar. Soak cocoanut in milk 1 hour, add 1 teaspoon almond extract. Drop on bread pan and brown in moderate oven.

Mrs. W. F. Rice.

Nut Kisses

Whites of 3 eggs	2 cups chopped pecans
6 rounded tablespoons granulated sugar	

Add sugar to unbeaten whites. Beat thirty minutes. Add nuts and drop with teaspoon on lightly buttered brown paper in bottom of large biscuit pan and bake in a very slow oven from thirty to forty minutes.

Mrs. George Bondurant.

Date Loaf Candy

3 cups sugar	1 box dates
1 cup milk	1 cup pecans

Cook milk and sugar until it forms a soft ball when dipped in cold water. Add chopped nuts and dates. Beat until creamy. Pour out on wet cloth and form into a roll. When cold slice.

Mrs. A. M. Walker.

Candied Grapefruit Rind

Rinds of 2 grapefruit	3 cups granulated sugar
1½ cups water	

Select fruit with thick rinds. Cut the rinds in narrow strips, ¼ inch. Put in kettle, cover with water and boil 20 minutes. Drain, cover with fresh water and again boil 20 minutes. Drain and repeat one more time. Make a syrup of sugar and water and bring to a boil. Put in drained rinds and cook until syrup is very thick and almost absorbed. Lift each piece out carefuly and place on waxed paper. While warm roll in sugar. Makes about ½ pound and keeps well.

Helen J. Wells.

Crystallized Grapefruit Rind

After removing the pulp and skin from the grapefruit cut rind into small strips, cover with cold water and let it come to a boil, and boil 3 minutes, then drain and cover with cold water and let it boil 10 minutes again. Do this 3 times in all, then drain and measure the quantity of rind, put back into the vessel without water, cover with the same measure of sugar, boil slowly (about 15 or 20 minutes) until the sugar cooks down and thickens, then remove from vessel and roll in sugar.

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Pickles

Ripe Tomato Pickle

One gallon of ripe tomatoes chopped, 1 gallon of chopped cabbage, 1 quart of onions, ½ dozen hot peppers, ½ dozen sweet peppers, 1 cup salt. Mix and let drip 2 hours;½ gallon vinegar, 3 pounds of sugar, 2 tablespoons each of ground mustard and ginger and tumeric, 1 tablespoon each of celery seed, cloves and cinnamon. Heat all together to boiling point. Add pickle mixture and cook 20 minutes.

Mrs. Jas. Davidson.

Green Tomato Pickle

One peck or 8 pounds tomatoes, ½ peck onions, 4 pounds sugar, 1 quart vinegar, 2 tablespoons cinnamon, 2 of allspice, 2 of cloves, 2 of mustard seed, ½ tablespoon celery seed, ½ tablespoon red pepper. Slice tomatoes and onions and cover with water and soak 12 hours with a 5-cent package of salt. Boil vinegar, sugar, spices (tied in a bag) for 15 minutes. Add tomatoes and onions. Cook until tender and add 1 tablespoon tumeric.

Mrs. Beach Chenoweth.

Green Pepper Relish

One dozen sweet green peppers, 1 dozen sweet red peppers, 1 dozen onions, 3 cups vinegar, 1½ cups sugar, 2 tablespoons salt. Chop or grind peppers fine, also onions, mix with salt. Pour scalding water over and let stand for 10 minutes. Drain from water. Put sugar and vinegar on and cook about 30 minutes. Seal while hot.

Mrs. Nat Bradford.

Cabbage Relish

Chop and mix five bell peppers and four red ones, ½ gallon onions, 1 large cabbage; sprinkle with salt and let stand over night. In the morning drain off salt liquor, scald with boiling vinegar and water, equal parts, and drain again. Boil in a half gallon vinegar, 2 pounds brown sugar, 1 tablespoon each of mustard seed, celery seed, tumeric and a few cloves; boil until cabbage is tender, about ½ hour; put in glass jars and seal. This is delicious with cold meats and makes splendid sandwiches. Spread bread first with peanut butter and mayonnaise, then fill with this relish.

Mrs. W. W. Fulghum.

Delicious Relish

One peck green tomatoes, 2 heads cabbage, 8 large cucumbers, 3 sweet red peppers, 3 green sweet peppers, 2 sweet yellow peppers, 3 large onions. Run all through food chopper, add 1 cup salt and let stand 4 hours; press out and add to this 2 ounces white mustard seed, 2 ounces celery seed, 1½ pounds brown sugar, vinegar enough to cover. Heat all through well and seal in cans.

Mrs. W. A. Bickford.

Pickled Artichokes

Soak overnight in cold water. Scrape clean and soak in strong brine 2 nights. Pack in jars and pour over following while boiling hot: to 1 gallon vinegar, add ½ pound brown sugar, 1 cup celery seed, 1 ounce allspice, 1 ounce cloves, 1 ounce whole black pepper, 1 teaspoon cayenne. Mix and boil, pour over artichokes while boiling hot. Seal up air-tight. Put silver spoon in jars before pouring hot liquid to prevent breaking.

Mrs. J. A. Norman.

Mrs. Henry Dean's Cucumber Pickle

One peck of whole cucumbers with peeling on, let stay in brine 3 days, then cut cucumbers in rings. Take 1 quart of vinegar, 2 teaspoons of powdered alum, let simmer on back of stove 2 hours with cucumbers in it; then take 1 pint of vinegar and add to the simmering vinegar; then drain cucumbers and place in jars. Then to the vinegar which has been drained from the cucumbers add 5 pounds of brown sugar, a package of whole black pepper (or a handful) same quantity of allspice. Let this mixture boil once or twice, put 2 buttons of garlic in each jar. Pour mixture over cucumbers and let stand 4 weeks. One teaspoon of olive oil to each jar if desired.

Universal Pickle

One gallon white vinegar, 1 dozen medium sized onions, cut in halves; 2 tablespoons each of whole black pepper, allspice, cloves, white mustard seed; 1 level spoon cayenne pepper, 1 cup salt, 1 pound brown sugar, a few roots of horseradish. Mix dry ingredients, add vinegar gradually, and pour over cucumbers, Jerusalem artichokes or other vegetables. Stir well every 2 or 3 days, and place a saucer over the vegetables inside the jar to keep them under the liquid. The pickles are ready to use in about 2 weeks. Keep in an ordinary stone jar well covered.

Mrs. Kate Giles Jones.

Chili Sauce

½ peck ripe tomatoes
4 onions
3 pods sweet red pepper
4 cups vinegar
4 kitchen spoons brown sugar
3 tablespoons salt
1 tablespoon cinnamon
1 teaspoon allspice
1 teaspoon nutmeg
1 teaspoon cloves

Put spices in bag, run tomatoes, onions and peppers through chopper. Boil all together until thick. Put in jars and seal tight. Add few stalks celery if desired.

Mrs. L. K. Mackey.

Mustard Pickle

One and one-half dozen cucumbers cut in inch chunks. Do not peel. Two heads cabbage, shredded, 4 or 5 dozen small onions, 8 bell peppers, cut in pieces. Mix thoroughly with salt and let stand 12 hours. Put vegetables in layers with 2 ounces white mustard seed, 1 ounce celery seed, 1 ounce of tumeric, 1 pound white sugar, ¾ pound Coleman's mustard. Cover with vinegar, about 3 quarts, and cook until tender.

Mrs. Houston Davis.

Uncooked Chili

One peck of ripe tomatoes, skin, chop and put in bag to drip over night. Next morning use only pulp remaining in bag.

Turn in a bowl and add: 2 cups of chopped celery, 3 large onions chopped, 3 large green peppers chopped, 1 scant cup of salt, 1 pound of brown sugar, 1 quart of cider vinegar, 3 ounces of mustard seed. Mix all together thoroughly, put in glass jars and seal. Will keep indefinitely.

Mrs. S. M. Adler.

Tomato Ketchup

One peck of ripe tomatoes, 6 large onions, 6 bell peppers. Boil until tender. Strain through colander and to each gallon of juice add 1 quart of vinegar, 2 tablespoons dry mustard, 2 tablespoons black pepper, 2 tablespoons allspice, 2 tablespoons ginger, 1 tablespoon each of cloves and cinnamon, 1 teacup of sugar, 5 level tablespoons of salt. Cook until quite thick and bottle cold.

Mrs. Jas. Davidson.

Cucumber Garlic Pickle

Six dozen dill pickles, 7 pounds sugar, ¾ cup whole allspice, ½ cup black pepper, ½ gallon vinegar, ¾ cup Wesson oil, 4 clusters garlic peeled and sliced, 2 tablespoons powdered alum. Take enough extra vinegar to make a weak vinegar water, add the alum and let come to a boil. Pour in the dills after cutting them up, let stand over night. Take out of that water and pour on the Wesson oil, let stand 12 hours. Boil the sugar, vinegar and spices and pour over pickles after it has been put in jars with the garlic sprinkled between layers. Seal.

Mrs. Thomas Ashford.

Spanish Pickle

Slice 2 dozen cucumbers in large pieces, chip finely 2 cabbage, 3 dozen small onions, 3 dozen green peppers (substitute red sweet peppers when possible, makes it prettier), 4 or 5 bunches of celery; sprinkle with salt and let stand 12 hours. Then press dry with hand into kettle (alternate layers of vegetables and following spices); 2 ounces white mustard seed, 1 ounce tumeric, 1 ounce celery seed, ½ pound best ground mustard, 3 pounds sugar. Cover with cider vinegar, boil until it begins to thicken. Put in jars and seal tightly.

Mrs. Joe A. Norman.

Uncooked Oil Pickle

Cut cucumbers lengthwise after they are washed and let stand 4 hours in ice water; then let stand in bottles or jars; add

2 stalks of celery and a small onion. Take 1 quart of vinegar, 1 cup of sugar, ½ cup of salt, let come to a boil; fill jars and seal.

Mrs. A. E. Kennington.

Mustard Pickle

Two quarts of very small cucumbers, 2 quarts of cut up cucumbers, 2 quarts of cut up green tomatoes, 2 quarts of cauliflower, 2 quarts of small white onions, 6 mangoes, sweet peppers, green and white. Soak all together in weak brine 24 hours, and scald in same brine and drain.

Paste for Mustard Pickle

Four tablespoons mustard, 1 tablespoon of tumeric, powdered; 2 quarts vinegar, 1 cup sugar, 1 cup flour, dissolved in vinegar. Cook all together, then pour in pickles and mix. Beat together; if this is not sweet enough, add more sugar.

Mrs. A. E. Kennington.

Chili Pickles

Two quarts of green tomatoes; 3 bunches of celery, 3 red peppers, 1 quart of red tomatoes, 3 onions, 3 green peppers, 3 pints of vinegar, 1 teaspoon of mustard, 1 teaspoon of pepper, ½ cup of salt, 2 pounds of brown sugar. Chop well together the celery, tomatoes and peppers, add salt and let stand over night. Drain and add vinegar, sugar, mustard and pepper. Boil ¾ of an hour, seal hot.

Mrs. Trueman Morrison.

Bread and Butter Pickles

1 dozen medium sized cucumbers
1 red pepper
1 dozen onions
1 green pepper

Slice cucumbers, onions and peppers and salt them, using one tablespoon salt to one quart of cucumbers, onions and peppers. Let stand overnight. Next morning, drain off salt and wash pickles.

Put the cucumbers, onions and peppers in the following solution: one quart vinegar, one quart brown sugar (can use half white sugar if preferred). Have the vinegar and sugar come to a boil, then add cucumbers, onions and peppers. Do not let this mixture boil, just let it bubble. Then take off stove, place one teaspoon mixed spices in one pint jar. Fill with pickles and seal.

Mrs. A. G. Overton.

Crystallized Green Tomatoes

Select firm green tomatoes, not larger than a dollar. Slice in 1/4 inch slices. It is necessary to keep sliced tomatoes in the refrigerator during the soaking period, and they must be weighted down. If a few slices float, all will be ruined. Soak in lime water 3 days. Use 1 cup sifted lime to 1 gallon water. (Lift tomatoes each day so as to get top ones on bottom). The fourth day, soak in clear water. Then soak 3 days in alum water using 1/2 cup alum to 1 gallon water. On the 8th day wash tomatoes. Cover with clear water, place on fire and let come to a boil. Remove from fire and add 1 tablespoon soda. (This will foam over). Drain tomatoes and boil in strong ginger tea for four minutes only. For syrup use one pound of sugar to one pound of tomatoes. Cover well with white vinegar. Add one teaspoon each of whole mace, cloves and allspice, and a few sticks of cinnamon. Boil syrup until thick. Add tomatoes and boil for four minutes, then seal while hot.

Mrs. Jas. L. Davidson.

Tomato Soy

1/2 pound mustard
2 pounds sugar
1 peck green tomatoes (sliced)
1/2 peck onions sliced
1 ounce black pepper
1/4 pound mustard seed (white)
1 ounce cloves
1 ounce ginger
1 ounce allspice

Put a layer of tomatoes and one of onions and a sprinkle of salt on each layer. Let this stand all night. Drain and wash in the morning. Put them in a kettle, a layer of vegetables and a layer of spices and mustard seed, mustard, and sugar and cover all with strong vinegar. Simmer them over a brisk fire until they look clear. Put in hot jars and seal. I put my spices in a little bag of thin cloth instead of scattering them in the pickle. The spices are all whole and you use the ginger root.

Mrs. E. M. Prince.

Green Tomato Pickle

One gallon of green tomatoes, 1/2 dozen large onions. Slice thin, add 1/2 cup of salt. Let stand over night. Drain two hours. Add three cups of brown sugar, three cups of vinegar, red pepper to taste, or grind two red peppers and put in one-half of a package of mixed spices in a cloth. Cook all together about 30 minutes. Stir some to keep from burning. Take out spices and put in jars and seal tight.

Mrs. D. A. Piatt.

Chili Sauce

Empty into stew pan 2 cans of tomatoes, 2 finely cut large onions, ¼ cup sugar, ½ teaspoon cayenne. Simmer slowly until onions are soft, then add 2 cups vinegar, 1 tablespoon salt, and 1 teaspoon each of ginger, allspice, cloves and cinnamon. Boil for five minutes and seal in jars while hot.

Mrs. E. G. Chandler.

Artichoke Pickle

1 peck (8 qts.) artichokes
6 hot green peppers
8 large Bermuda onions

Scrub artichokes with a brush until clean (do not peel). Chop all these ingredients up with a baking powder can, not too fine. Put in a large vessel, and pour over them one pint of salt dissolved in boiling water (a very small amount of alum may be added to the salt water to crisp the artichokes). Let stand over night. Next morning strain off water, add dressing and let boil slowly for a good twenty minutes, stirring to keep from sticking to the bottom of the pan.

Dressing

1 gallon white vinegar
2 boxes (¼ lb. size) Coleman's Mustard
1 box celery seed
1 box mustard seed
2 teaspoons tumeric
2 cups flour
2 cups sugar
¼ pound butter

Mix dry ingredients and add vinegar gradually until all lumps dissolve. Put dressing on to cook until thick like salad dressing, then add the pickle mixture.

Mrs. J. G. Johns.

Watermelon Rind Pickle

Pare the green and pink from rind, cut in slices or squares. Put 6 pounds rind into weak alum and salt water. Let stand 24 hours, drain and boil in clear water until tender, then cook in a syrup made of 3 pounds sugar, 1 gallon apple vinegar, 1 ounce cinnamon bark, ½ ounce cloves, 3 or 4 pieces mace. Boil until clear and tender, put in jars and cover with syrup.

Mrs. W. Fox.

Peach Pickle

To nine pounds of peeled peaches, 3 pounds of white sugar, 1½ pints of strong apple vinegar, cloves and spice to taste. Cook peaches until all can be pierced with straw. Put peaches in jar and cook syrup until thick. Pour syrup over peaches and seal.

Mrs. L. K. Mackey.

Sweet Peach Pickle

7 pounds peaches
4 pounds sugar
1 quart white vinegar
Cloves, whole spice, cinnamon to taste

Put all on together and cook until peaches are tender, but not soft. Remove peaches and put in glass jars, letting syrup continue to boil until thick. Then pour over peaches and seal immediately.

Mrs. Warner Shook.

Pickle Peach Sauce

7 pounds peaches, peeled and cut in slices
3 pounds sugar
1 tablespoon each, whole allspice, cinnamon, cloves (tied in bag)
1 quart vinegar

Boil vinegar, sugar and spices to make syrup. Then add peaches to cook a few minutes.

Mrs. Beach M. Chenoweth.

Prune Sweet Pickle

One-half pound dried prunes. Soak in water to cover until plump. Remove the prunes and add to water:

One half cup sugar (white) and pinch of salt; boil until syrup and then add 5 whole cloves, 2 inch sticks of cinnamon, 2 allspice, or a sprinkle of ground allspice; 2 tablespoons vinegar. Boil until syrup thickens, add the prunes and boil until hot through.

Canned fresh prunes: Take the syrup off of quart can; add

½ cup sugar and pinch of salt; let boil few minutes then add the spices: 10 whole cloves, 4 inch sticks of cinnamon, 3 or 4 allspice, or little ground; 4 or 5 tablespoons vinegar. Let boil until thick syrup, add the prunes, just long enough to get hot.

These are much better if kept 4 weeks or more before serving.

Mrs. F. H. Weatherlow.

Pear Relish

1 peck pears
8 large sweet peppers
3 large onions
1 heaping tablespoon of pickling spices
1 heaping tablespoon salt
1 teaspoon celery seed
4 cups vinegar
4 cups sugar

Grind ingredients with medium grinder and mix with spices and vinegar. Cook for thirty minutes after it begins to boil and seal while hot.

Mrs. John Lewis Underwood.

Bon
Marché

Preserves and Jelly

Fig Preserves

To two gallons of fruit, one cup of soda, ¾ pound sugar to each pound of fruit, sliced orange, lemon and ginger root. Method: Do not cut off stems. Add to figs enough water to cover in which soda has been dissolved in proportions given above. Let stand 10 minutes. Drain and let water run through fruit to rinse thoroughly. Drain and weigh, adding sugar in above proportions. Add root ginger, two sliced lemons or one sliced orange for two gallons of fruit.

Pour sugar over top of fruit. Place in kettle over low fire. As juice forms more heat should be added. Cook until a good syrup thickens and figs are cooked through. Let stand over night. The figs will then be very plump. Reheat and when perfectly tender, store in hot jars and seal.

Mrs. M. H. Wilbourne, Marion, Ala.

Strawberry Preserves—(Old Virginia Recipe)

One quart large ripe berries, 2 pounds of sugar. Put berries, only 1 quart in each vessel, on back of range where it is not hot, and pour the sugar over berries. When sugar melts pull to front and boil hard. Boil exactly 20 minutes from the time boiling begins. At the expiration of the time pour all into a bowl and stand in a cool place until the next day. With a spoon put into a jar and seal with paraffine. It should be jelly with the berries on top. Put in the jar cold. Mix the fruit and the jellied syrup and they stay jellied.

Mrs. W. L. Staggers.

Peach Marmalade

Peel 24 ripe peaches. Remove stones and slice them. Peel 4 oranges, cut skins in very thin strips, and oranges in small pieces. Combine all and add 3½ pounds of sugar and let stand over night. In the morning bring to boiling point, and let cook until thick like marmalade.

Mrs. Lovell Yerkes.

Heavenly Jam

Six pounds Concord grapes, 1 pound seeded raisins, 5 pounds granulated sugar, 4 large oranges. Pulp grapes and let pulps come to boil, then strain. Add pulp, skins and raisins together.

Grate the outside of the orange, remove all the white and seed, use the inside cut in small pieces. Mix all together and boil 25 minutes. Can while hot. This makes 4 quarts.

Mrs. W. Fox.

Apricot Marmalade

Soak 1 pound of apricots over night and skin; 1 small can grated pineapple, 1 light cup of sugar. Cook together until sugar dissolves, stirring constantly.

Mrs. R. P. Lathrop.

Apple Butter

One peck of apples cooked until soft enough to press through a vegetable ricer. Add 2 pounds of brown sugar, ½ cup of vinegar, 1 pint of water, 1 teaspoon of nutmeg, 1 teaspoon cinnamon, 1 teaspoon each of ground cloves and spice. Cook very slowly and until thick. Put into jars while hot and seal.

Mrs. L. J. White.

Grape Fudge

Four pounds of grapes, 2½ pounds of sugar, 1 cup nuts. Pulp grapes. Cook pulp, then run through sieve. Put back with skins, add sugar. Cook thick like you cook jam. Add nuts when done.

Mrs. Miller.

Grapefruit Marmalade

One grapefruit, 1 orange, 1 lemon, 1 can grated pineapple. Cut fruit in halves, take out seeds and centers. Cut in small pieces and put through a food chopper. Pour over this mixture 2 quarts of water and let this stand for 24 hours. Then boil quickly and let stand uncovered for another 24 hours.

In finishing add pineapple, 4 pounds of sugar. Boil slowly unitl a thick marmalade. This should make 12 glasses.

Mrs. B. F. Wilkerson.

Peach Preserves

Pare and cut in halves. Use pound to pound of sugar and fruit. Cook together until the peaches are tender; when using clingstone peaches, slice them instead of using the halves as in the freestone peaches. Preserves should be cooked in small quantities and cooked quickly in order to be fair and clear and retain the flavor. Select the best fruit, not over-ripe, for jellies and preserves.

Crab-apple Preserves

Cover well with water whole crabapples (leaving stems on). Cook until tender and drain off juice. Measure apples and add two measures of sugar and one of water to each three measures of apples. Add three or four slices of lemon for flavor and cook until juice is thick and apples of a reddish brown.

For crabapple jelly, use sugar and fruit juice measure for measure.

Mrs. B. E. Morrison.

Perfect Strawberry Preserve

One pound of selected strawberries lightly washed and drained in colander while capping, 1 pound of sugar. Use no water, but put the sugar on the berries and set on back of stove until heat draws a syrup. Then boil furiously for 15 minutes, skimming thoroughly. Put the berries in an earthen jar or china receptacle covered with a thin cloth. Next day put up perfectly cold; never cook over 2 pounds in same vessel.

Mrs. Jas. L. Davidson.

Cranberry Conserve

One and one-fourth pints cranberries, 1¼ pints sugar, ½ pint raisins, 1 orange, ½ cup pecans. Scoop out orange pulp, cut peel in small pieces, put peel in cold water and let boil, pour off that water and repeat until strong taste is removed. Cut berries in halves and cut raisins once. Put these with orange pulp and peel on to boil. Add sugar when berries begin to burst. Cook until thick, but not long enough to turn dark.

Mrs. Beach M. Chenoweth.

Ginger Pears

Ten pounds of pears, 7 pounds of sugar, 4 lemons, 6 oranges, 1 box crystallized ginger. Peel pears, cut into small pieces, put in preserving pan with sugar and cook slowly 1 hour. Add lemons, oranges and crystalized ginger, cut into small pieces and allow to simmer for 3 hours. Pour into glasses and cover.

Mrs. A. E. Kennington.

Heavenly Jam

Six pounds grapes, 4 oranges, 1 pound seeded raisins, 4 pounds granulated sugar. Wash oranges, squeeze juice, take out bitter white part and run skin through meat grinder. Pulp grapes, heat and put through colander to remove seeds. Add skins, orange peel, orange juice, raisins and sugar. Let boil in kettle 20 minutes. Pour in glasses and cover with paraffine.

Mrs. Harold Sanson.

Apple Relish

7 pounds apples
2 pounds seeded raisins
1 pint vinegar
3½ pounds sugar
2 oranges
1 teaspoon powdered cloves
2 teaspoons powdered cinnamon

Chop raisins and put in porcelain lined kettle. Add apples, chopped and unpeeled; the juice and chopped peel of oranges, the sugar, vinegar and spices. Boil steadily ½ hour. The relish will keep in unsealed cans all winter.

Mrs. A. E. Kennington.

Cherry Preserves

1 gallon can red cherries, add 6 pounds sugar. Cook in deep boiler, very fast for 35 minutes. Let cool before sealing.

Mrs. L. K. Mackey.

Preserved Raspberries

Mash berries to be used. Use one and one-half times as much sugar as you have berries. Add no water. Bring to boil and boil seven minutes.

Mrs. Flower Morgaridge, Corry, Pa.

Spiced Grapes

5 pounds grapes (large blue Concord grapes)
3 pounds sugar
1 cup vinegar
6 sticks cinnamon
1 teaspoon allspice
½ teaspoon cloves

Separate skins and pulp. Boil pulp in one vessel until soft. While doing this boil skins in another vessel with vinegar. Strain seed from pulp and add to vinegar and skins. Add other ingredients and boil about 45 minutes to an hour on slow fire. Stir often as it burns easily. Tie spices in cheese cloth before adding.

Mrs. George Bondurant.

Spiced Muscadines

8 pounds muscadines	4 sticks cinnamon
4 pounds sugar	1 ounce whole cloves
3 cups vinegar	2 blades mace

Separate pulp and hulls. Cook pulp, spices and vinegar until soft (about 20 minutes). Strain and add hulls. When it begins to boil add sugar, with a quart of water. Boil slowly for two hours. Seal hot.

Mrs. Hubert Drennen.

Blackberry Jelly

Cover berries with water. Cook until tender and strain through a bag. Cook 1 quart of juice 2 minutes, then add 1 pint of sugar and cook until it jells from the spoon. Loganberry jelly is made in the same way. Strawberry and raspberry will not jell without adding Certo.

Grape Jelly

Put 1 pint of water over a gallon of grapes picked from the stems. Cook until thoroughly scalded. Strain through a jelly bag. To each pint of juice, add a pint of sugar and when sugar dissolves, strain again. Cook about 20 minutes or until it drops thick from a spoon.

Mrs. Jas. L. Davidson.

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Sandwiches

When salads are served as a main course for luncheon, supper, afternoon bridge or evening party, sandwiches are the most popular accompaniment. There is opportunity for great variation in sandwiches and many products make delicious and appetizing combinations.

The bread for sandwiches should be cut very thin and spread lightly with softened butter or mayonnaise. All crusts should be removed.

The spread or filling, may be prepared beforehand and the sandwiches made up the last moment, or they may be made up two or three hours before serving and covered with a clean, damp napkin.

Rolled Sandwiches

Cut fresh bread very thin. Remove crusts and spread with desired filling. Roll. Fasten with toothpick. Wring a cloth out in cold water and cover until time to serve. Remove tooth pick before serving.

Suggested flilings: Cream cheese with chopped nuts or olives.

Peanut butter creamed with mayonnaise.

Salmon or crabmeat mixed with mayonnaise.

Orange marmalade or your favorite jelly.

Minced onion, cucumber or celery moistened with mayonnaise.

Spread with mayonnaise and roll around one stalk of asparagus.

Open Supper Sandwich

Four slices buttered toast. Cover with white sauce mixed with ¼ cup of tomato catsup. Place two halves of hard cooked egg on each slice of toast and add three slices of crisp bacon. Garnish with slices of pickle.

Mrs. D. A. Piatt.

Cheese Sandwich Filling

1 pint milk	2 tablespoons corn starch
1 pound cheese	2 eggs
½ pound butter	

Take part milk, mix with a little corn starch. Beat eggs separately and add rest of corn starch. Boil remainder of milk in double boiler. Add egg and cornstarch, nearly all of butter and all cheese diced. Stir until it thickens. Season with salt and paprika. Cut bread round, butter on side. Spread paste very thick over other side, place together and toast quickly on both sides.

Mrs. Laurens W. Jones.

Open Cheese Sandwiches

12 rounds of whole wheat bread	1 can ripe olives
2 packages cream cheese	1 tablespoon minced parsley

Cream cheese with a little cream or mayonnaise. Add a dash of red pepper, a tiny bit of onion juice and a sprinkle of salt. Spread on rounds of bread. Place a whole olive in center of each round. Garnish edges with minced parsley.

Rolled Chicken Sandwich

1 cup ground chicken	½ teaspoon salt
1 teaspoon parsley	⅛ teaspoon paprika
⅛ teaspoon grated lemon rind	1-3 cup Pet milk

Mix to a smooth paste and spread on thin slices of buttered bread from which the crust has been removed. Roll up and chill before serving. Serve as a tea sandwich or toast lightly and serve with a fruit salad.

Hot Luncheon Sandwich

Four slices of toast buttered. Place hot scrambled eggs on, then another slice of toast. Place frizzled dried beef on top, add another slice of toast. Thicken a can of tomato soup and pour over all.

Mrs. D. A. Piatt.

Shrimp Club Sandwich

2 cups shrimp	Pepper to taste
2 tablespoons butter	12 thin slices toast
2 tablespoons flour	6 slices tomato
2 cups milk	Grated cheese
½ teaspoon salt	

Melt butter. Add flour, then milk. Cook until thick. Season and add 2 cups shrimp. Place between slices of toast. Cover with grated cheese and put slice of tomato on top. Bake in moderate oven ten minutes or until cheese is melted and tomato is broiled.

Hot Lamb Sandwich

Four slices of buttered toast. Place on each side of pieces of left over lamb. Take one tablespoon butter blended with two tablespoons flour, add one can of mushroom soup. Cook until thick and pour over sandwich.

Mrs. D. A. Piatt.

Horseradish Sandwich

6 tablespoons butter	1 tablespoon lemon juice
3 tablespoons grated horseradish	Salt, bread

Whip butter. Add gradually horseradish, lemon juice and salt. Shape bread with fancy cutter and spread between slices. This is a delicious salad accompaniment.

Alice Foote McDougal.

Breast of Chicken and Ham

Place on a thin circular piece of nicely buttered toast a circular piece of ham. Lay two or three slices of boiled chicken over ham. Then pour sauce supreme over the combination and serve hot.

Sauce Supreme

Use equal parts of strong pure chicken stock and cream. Thicken with 1 tablespoon of flour and 1 tablespoon of butter. Beat the yolks of two eggs and whip into sauce. Salt and pepper to taste.

Cream Cheese and Guava Jelly Sandwich

1 slice of white bread	Cream cheese
1 slice of brown bread	Guava jelly

A tempting combination. Spread each slice with butter. Then cover the slice of white bread with guava jelly, the slice of brown bread with cream cheese. Combine and cut into star shaped dainties.

Alice Foote McDougall.

Roquefort Cheese and Guava Jelly Sandwich

This is more elaborate. Mix 1/4 pound of imported Roquefort cheese with butter and cream to reduce to soft paste. Season with Worcestershire sauce. On one slice of buttered bread, spread this mixture. On the other spread guava jelly. Combine and cut into fancy shapes.

Alice Foote McDougal.

Stuffed Celery Sandwich

Cut fresh bread in thin slices and put between damp towels so bread will roll. Spread slices with whipped butter. Use the tender inside stalks of celery. Stuff with mixture of cream cheese and chopped olives moistened with mayonnaise. Roll celery in slice of bread. Cover with damp towel until serving time.

Alice Foote McDougal.

Toasted Mushroom Sandwich

Melt 3 tablespoons of butter, add 4 tablespoons of flour and 1 cup cream. Bring to boiling point and add chopped sauted mushrooms. Season with salt, pepper and paprika. Add a dash of nutmeg and use just enough sauce to hold mixture together. Remove crusts from slices of stale bread. Spread with mushroom mixture, put together and cut in finger shaped pieces. Saute in butter until brown or toast under flame of oven. Serve very hot.

Alice Foote McDougal.

To Whip Butter

Let a cup of butter stand until quite soft. Then whip it with an egg beater. It becomes almost like cream, is easy to spread and most economical used in this way.

Sandwich Loaf

Remove crust from a long loaf of bread and cut lengthwise into 3 equal parts. Spread thickly with mayonnaise and the delicate lettuce leaves and slices of tomatoes. Pieces of crisp breakfast bacon gives an appetizing flavor. Place on top of each other like layer cake. Decorate the top with hearts of lettuce and tomato, balls of Neufchatel cheese, halves of pecans or English walnuts, and stuffed olives. Garnish the plate with parsley and cut separately as you serve it. Better if served immediately.

Mrs. Henry M. Edmonds.

Toasted Fruit Sandwiches
(For afternoon tea)

1 cup raisins
1 cup dates
1 cup figs
1 cup nuts

Put through a chopper and moisten with cream. Spread between thin slices of 60 per cent whole wheat bread (or white bread if preferred). Place in hot oven and toast. Serve hot.

Plum Pudding Sandwiches

This is a method of serving individual portions of pudding. Cut the pudding like slices of bread. Spread each piece with a hard sauce ½ inch thick, cover with another piece of pudding, and pour brandy over each sandwich, ready to light. Lay a sprig of holly on each plate and bring the individual plates, aflame, to the table. Pass a brandy liquid sauce with the pudding.

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Beverages

COFFEE

"Small cheer and great welcome make a merry feast."

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Coffee—Percolated

Use $\frac{1}{2}$ cup of freshly ground coffee to a quart of water and prepare in percolator Allow 20 minutes for proper strength. Note: Use level measurements.

Mrs. Armstrong.

Black Coffee

Ten tablespoons of coffee and $\frac{1}{2}$ cup of cold water. Percolate for 10 or 12 minutes.

Boiled Coffee

Scald pot; 1 tablespoon of coffee to cup water, boil up and then put in coffee; then boil up again after putting in coffee. Set aside for a minute or so and add just a little cold water to settle.

Mrs. Jack W. Johnson.

Coffee Au Lait

Take above recipe, add a little cream and heat very hot, but do not boil and serve immediately.

Mrs. Jack W. Johnson.

Turkish Coffee

Grind coffee exceedingly fine, put 2 tablespoons with 1 of powdered sugar in a small deep covered pot, add $\frac{3}{4}$ cup of cold water and boil 3 minutes and then serve in small cups.

Vienna Coffee

Take strong coffee, add a little sugar and cream and let boil 3 minutes. Serve with a little whipped cream on top.

Iced Coffee

Make coffee double strength. Sweeten to taste. Fill glasses with crushed ice and pour fresh coffee over the ice. Serve with plain or whipped cream, or with a spoon of vanilla ice cream. Allow ¾ cup of cream to each quart of iced coffee, if cream is added before serving.

Mrs. H. L. Badham.

Breakfast Cocoa

Three tablespoons of Breakfast cocoa, 3 tablespoons of sugar, few grains salt, 1 cup of boiling water, pint of milk. Scald milk in double boiler. Mix cocoa, sugar and salt and add water gradually, bring to boiling point and let boil 3 minutes. Pour into scalded milk and beat 2 minutes, using a wire whisk.

Vienna Chocolate

Three ounces chocolate, few grains of salt, 1 quart of milk, Put milk in double boiler, add chocolate broken in pieces and stir until chocolate has melted and milk has reached scalding point. Add salt and beat until frothy. Serve in chocolate cups with whipped cream, sweetened and flavored with vanilla.

Chocolate

Six teaspoons of grated chocolate to pint of water, as much milk as water. Sweeten to taste. Put on water boiling hot. Rub chocolate smooth in a little cold water and stir in boiling water. Boil 10 minutes. Add milk and boil 10 minutes more, stirring constantly. A little whipped cream may be put on top.

A Delicious Cool Drink for Summer

One-half pint lemon juice, ½ pint orange juice, ½ pint strawberry juice. Sweeten to taste. Put in punch bowl. Add 1 pint chipped ice and 2 syphons of carbonated water.

Orange Cup

One-half glass orange juice, a little lemon juice, sweeten to taste, fill with shaved ice, and top with mint.

Mrs. R. H. Baugh.

Cider Punch

To each pint of cider add the juice of 3 lemons and 1 pint bottle of Appolinaris just at serving time. Have all very cold, having mixed the lemon juice to the cider a few hours before and set in ice chest.

Mrs. George Morrow, Jr.

Iced Tea and Ginger Ale

Brew 4 teaspoons of tea. Drop in 1 clove. When cool dilute, sweeten with peach or cherry juice, 1 lemon. When cold add 2 bottles of ginger ale.

Ginger Ale Punch

Take 1 quart of mint sherbet, the juice of 2 lemons and 2 oranges, some slices of pineapple, oranges and lemon, a few cherries. Have large block of ice in punch bowl. Pour punch over it and just at serving pour 6 bottles of ginger ale in.

Mint Julep, Virginia Style

Put some mint and sugar in bottom of glass, crush together until thoroughly mixed. Add a little water, about 2 tablespoons, then 4 tablespoons of whiskey. Fill glass with crushed ice. Let stand a few minutes, turning ice and all around in glass with a spoon until it begins to frost. Put sprigs of mint in and serve. The finer the ice is crushed the better the frosting, and the glass must be filled to brim.

Russian Tea Punch

Take 6 oranges and parch the peel until brown (not burnt). Put peels into 2 quarts of cold water and let simmer slowly 20 minutes. Next 2 small cups orange Pekoe tea and dampen with cold water. Then pour the boiling water over the tea. Put 1 pint sugar into ½ pint of water and boil until as thick as maple syrup. Add this to tea with juice of 6 lemons. Strain and serve with maraschino cherries, iced.

Mrs. George Morrow, Jr.

Claret Punch

One bottle of claret, ½ quantity of ice water, 2 slices of lemon, ½ cup of powdered sugar.

Mrs. E. G. Stevens.

Summer Drink

Four quarts of water, 4 cups sugar. Boil hard 20 minutes and let stand over night; 1 quart cranberries, 3 cups water and 1 cup sugar. Boil and strain through cheesecloth. Combine the two. Add to it juice of 12 lemons and grated rind of 4. Heat, strain, bottle and seal, and put in cool place. Will keep indefinitely. Serve with ice, and if too sweet dilute with water and fresh lemon.

Mrs. Lovell Yerkes.

Soft Drink Punch

Take the juice of ½ dozen oranges, 3 lemons, a can of sliced pineapple, a small bottle of maraschino cherries, sweeten to taste after cherries have been put in. Pour over block of ice and just before serving pour in any of the soft drinks advertised in this book and the flavor will be delicious.

Cold Tea Punch

One-quarter pound Lipton's No. 1 Ceylon and India tea, 1 gallon cold water. Put in earthen jar with tea. Let stand 12 hours. Make a syrup of about 2½ pounds of sugar, juice of 20 lemons, rind of 6. Strain tea and add syrup and lemons. This makes 40 punch glasses.

Mrs. Lovell Yerkes.

Tea Punch

1 can grapefruit juice
1 can pineapple juice
1 can orange juice
1 cup sugar
2 cups strong tea
3 bottles ginger ale

Mix all ingredients except ginger ale. Chill. Just before serving pour in ginger ale. Garnish with slices lemon and mint.

Russian Tea

(Serves twenty-five people)

Sixteen cups of water, 2 cups of sugar, boiled together. Juice of 4 oranges, juice of 3 lemons.

Heat fruit juices separately and add tea last. Use 11 teaspoons tea, 4 teaspoons cloves. Put in bag and dip up and down until right flavor.

Hot Spiced Grape Juice

2 cups juice
2-inch piece stick cinnamon
1 teaspoon whole cloves
½ cup sugar

Bring to boiling point and boil 2 minutes. Add 1 tablespoon lemon juice and 3 tablespoons orange juice, then serve very hot.

Mrs. R. B. Evins.

Orange Milk Shake

2-3 cup granulated sugar
2 cups orange juice
3 cups whole milk

Dissolve sugar in orange juice and combine with milk. Shake vigorously and serve cold. Nice for children's lunch.

Claret Cup

2 cups grapejuice or Claro
2 cups lime juice
1 bottle ginger ale

Serve very cold. Garnish with sprig of mint.

White Wine Cup—(Non-Alcoholic)

Juice of 1 pineapple
Juice of 2 lemons
Juice and rind of 2 oranges.
Crushed mint
Sugar to taste
2 bottles ginger ale
1 bottle White Rock

Mix the fruit juices and sugar. Pour in one bottle of ginger ale and let stand 20 minutes, before serving. Then add second bottle of ginger ale and White Rock. Garnish to taste.

Frosted Peach

½ cup milk
Crushed ice
Large spoon ice cream
½ cup peaches, sweetened and crushed.

Shake well in cocktail shaker and serve in tall glass with whipped cream.

Special Iced Tea

6 tea balls
1 quart boiling water
Juice 3 oranges
Juice 4 lemons
Half bunch mint
½ cup sugar

Pour boiling water on tea balls. Let stand ten minutes, adding mint which has been chopped fine and steeped in boiling water. Cool and add juices and sugar. Garnish each glass with slice of lemon, sprig of parsley and a maraschino cherry.

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Supplement

Hors d'Oeuvres Ensemble

Select a round loaf of bread. Cut a slice near the bottom about one-quarter inch thick. Beginning in the center arrange an inch wide circle of caviar. Surround with a circular row of finely minced white of egg sprinkled with paprika to lend color. Then add a circular row of finely minced salami or pipe a row of softened liver sausage with the aid of a pastry bag. Add a row of finely chopped egg yolks seasoned with salt, pepper, and mustard in the manner of making deviled eggs. Finish the outside row with a piping of mayonnaise or cream cheese applied with a pastry bag. Then chill and slice in the same manner as pie. Each service will have a variety of colors and piquant flavors. Depending upon the size of the round loaf of bread, these pie-shaped slices may be either finger or fork foods.

(Mrs. Leo B. Dillon) Sue Scattergood.

Fruit Hors d'Oeuvres

These are dainty and colorful to serve at the beginning of a heavy dinner. In each section of the glass hors d'oeuvres dish is placed one kind of fruit which may be picked up and eaten as one would eat a pickle. For this reason, the fruits must be very neat, and carefully dried with a clean towel. Sections of grapefruit are separated from the membrane, and rolled in moist canned cocoanut and laid out so that each can be picked up easily. Pineapple slices are cut into thirds, the underside rubbed with fine ground nuts, and the top decorated with a whole pecan. Peach halves are filled with pitted prunes, each pitted and filled with a whole salted almond. Dates are stuffed with cream cheese, and whole Queen Anne cherries are placed in the section of the dish with the dates. Bananas are cut into strips and sprinkled with sliced nuts. The dish is placed in the refrigerator for a few minutes until time to serve.

Mrs. Ethel Hunt.

Tomato Cocktail

Tomatoes
1 clove garlic
2 tablespoons catsup
1 tablespoon lemon juice
¼ teaspoon Worcestershire sauce
2 drops tabasco
¼ teaspoon paprika

Select small smooth, choice tomatoes. Peel and chill. When about ready to serve cut into quarters and then into pieces of a size suitable to eat. Put on crisp lettuce hearts on plate around a tall stemmed glass. Rub a bowl with a clove of garlic, add catsup, lemon juice, Worcestershire sauce, tabasco, paprika. Mix and pour into glass. Eaten with an oyster fork.

Mrs. R. F. Burnett.

Tomato Rarebit

½ pound grated cheese (N. Y. State)
½ cup tomato juice
½ teaspoon salt
1 pinch soda
⅛ teaspoon paprika

Heat tomato juice, add soda, salt and paprika. Add cheese and stir until cheese is melted and smooth. Serve at once on toast or toasted crackers.

The Student's Ragout (French)

Dinner cooked over a single burner. Serves 4 generously.

4 medium sized potatoes
2 medium sized carrots
3 medium sized onions
1 pound round steak, cut thin
½ pound sliced bacon (Canadian style)
Salt and pepper
1 cup cold water

Prepare this dinner in a baking pan, large saucepan, or skillet with a lid. It is important to have a lid that fits the utensil.

Wash, peel and thinly slice the potatoes. Wash, scrape and slice the carrots. Peel and slice the onions. Cut the round steak across the grain into strips about 2 inches long and half an inch wide. (First stretch the meat, and you can see the way the grain runs. You then cut across the grain. If meat is cut with the grain, you have long stringy pieces, and it will be tough, whereas if you cut across the grain, meat will be tender).

If ordinary bacon is used, halve the slices. Now place all the ingredients in the cooking utensil as follows:

First put the bacon in, spreading it over the bottom of the pan. Then distribute the steak in a layer over the bacon and sprinkle a little black pepper over it. Put in a layer of onions and carrots and sprinkle with a little salt and pepper. On top of all put the thinly sliced potatoes and sprinkle with a little salt and pepper.

Put the pan over the fire and start cooking. After 3 minutes add the cup of water and put on the lid. Cook for 45 minutes over a slow fire, at which time water will have cooked into the ingredients, and you can serve a very delicious dinner, long a favorite with the students in the famous Latin quarter of Paris.

From the Mystery Chef's Cook Book.

Chicken Curry

(A one-plate meal)

Make a good chicken hash with plenty of gravy and butter. Take out bowl of gravy and add one teaspoon of curry powder to serve separate. First place dry rice on plate, cover with hash. Then curry gravy. Next stuffed olives which have been cut up. Then sliced fresh tomatoes which have been marinated in French dressing. Next chopped onions, if desired. Then Major Grey's chutney cut fine. Ground peanuts or salted almonds next, followed by crisp bacon, broken in small pieces. Next a spoon of hard boiled eggs, mashed through a sieve. Last sprinkle over all Baker's dry cocoanut. Use crisp celery as a garnish and serve hot rolls and coffee. Mrs. Beach M. Chenoweth.

Irish Ravioli

2 cups chopped cooked meat
1 onion
2 eggs
½ cup flour
1 quart can tomatoes
Salt, pepper and red pepper
Few drops onion juice
2 tablespoons butter
½ cup drippings of lard

Run meat through chopper, season with onion juice and red pepper and moisten with 1 egg well beaten. Beat remaining egg, add pinch of salt and as much flour as egg will take up. Then toss on floured baking board and roll very thin. Cut in 4-inch squares, place an equal amount of meat and a small piece of butter on each square and press 4 corners together with a little water. Bake. Mrs. A. E. Kennington.

Meatless Loaf

Two cups of cold cooked beans, 2 cups bread crumbs, 1 cup English walnuts (ground or chopped fine), 1 bell pepper, chopped fine, 1 egg, 2 tablespoons of melted butter, salt and pepper to taste. Mix all ingredients together thoroughly. Shape into loaf and bake 30 minutes in moderate oven. Garnish with walnut halves and parsley and serve with tomato sauce.

Tomato Sauce

Two tablespoons Wesson oil, 2 tablespoons flour, ½ pint of strained tomato, 1 teaspoon grated onion, 1 blade mace, 1 teaspoon salt, 1 saltspoon pepper. Heat the tomatoes, onion, mace, salt and pepper. Rub flour and oil together, add hot tomtaoes, stir until boiling. Strain and use. Mrs. H. L. Badham.

Chicken, Ham or Beef Timbals

2 tablespoons butter
¼ cup bread crumbs
2-3 cup milk
1 cup chopped meat (chicken breast)
½ teaspoon parsley
2 eggs
Salt and pepper

Melt butter, add crumbs and milk, cooling few minutes, and add chicken, parsley and eggs, slightly beaten, and season. Turn into buttered moulds 2-3 full, set in pan of hot water and bake 20 to 30 minutes. Serve with cream sauce, flavored with chopped celery and chicken stock. Mrs. George Bondurant.

White Fruit Cake

1 cup butter
3 cups flour
2 cups sugar
1 cup milk
8 eggs
3 teaspoons baking powder
1 teaspoon salt
¼ pound citron
½ pound cherries
½ pound pineapple
½ pound orange peel
½ pound lemon peel
1 cup cocoanut
2 cups nuts
1 teaspoon oraange extract
1 teaspoon lemon extract

Beat eggs separately adding whites last. Bake 2 hours.
Mrs. Reynolds Lyde.

Apple and Orange Cake

2 cups sugar
1 cup butter
3 cups flour
1 cup sweet milk
2 teaspoons baking powder
1 teaspoon vanilla
Bake in two layers.

Filling: Juice and rind of 2 oranges, 2 grated apples, 2 yolks or 1 egg, 1 cup sugar. Cooked until thick, about 20 minutes. When cold spread on layers. Then take two cups sugar and 1 cup water and whites of two eggs and make icing and put on layers after spreading the orange and apple filling.

French Pastries

Dissolve 1½ cups of sugar in ¾ cup of water and add to 4 egg yolks, beaten until light and foamy; beat thoroughly, add ½ teaspoon of lemon extract. Fold in two cups of flour which has been sifted with ½ teaspoon salt and 3 teaspoons baking powder. Carefully fold in 4 egg whites, beaten light, and bake in a large, shallow pan or two greased dishes measuring eight by twelve inches and bake about 25 minutes at 375 degrees F., until light brown on top and firm in the center when pressed with the finger or tested with a wire cake tester. Turn out on a wire cake cooler, and when cooled, cut with fancy cutters. Spread part with jelly, others with crushed pineapple jam, and pipe sweetened whipped cream around the edges, pressing it through a pastry tube. Some are spread with whipped cream and sprinkled with chopped nuts. Mrs. Ethel Hunt.

Refrigerator Cheese Cake

2 tablespoons gelatine
½ cup cold water
2 egg yolks
1 teaspoon salt
½ cup milk
1 cup sugar
1 pound cottage cheese
1 lemon grated, rind and juice
1 teaspoon vanilla
2 egg whites, stiffly beaten
1 cup whipping cream or ½ pint of the cream to whip

Place the slightly beaten egg yolks in a double boiler. Beat slightly, add sugar, salt and milk. Cook, stirring until mixture thickens. Remove from the fire. Add softened gelatine. Mix thoroughly. Cool. Add cheese which has been put through a sieve, lemon juice, rind, and vanilla. Fold in beaten egg whites and whipped cream.

Pastry for cheese cake: Two cups cornflakes, ½ cup butter melted, ½ cup sugar, 1 teaspoon cinnamon. Mix crumbs with butter, sugar and cinnamon. Use half for the bottom crust. Press this into the bottom of spring form molds. Fill with the mixture. Sprinkle remaining cornflakes or pastry crumbs over the top. Mrs. J. H. Wylie.

Old-Fashioned Boiled Custard

Beat seven eggs very lightly, omitting the whites of 2. Mix gradually with a quart of milk and ½ cup of sugar. Boil in double boiler. As soon as it comes to boiling point remove or it will curdle and become lumpy. Whip the 2 remaining whites, adding 2 tablespoons of sugar, and serve on top of custard after it has become ice cold, or better still, place whipped cream on top in glasses instead of whites of eggs. This poured over rice custard mixed with raisins is delicious.

Nuxemberger Cookies

1 cup honey
¾ cup brown sugar
1 egg
1 tablespoon lemon juice
2 tablespoons sliced
  lemon peel (candied)
3 cups flour
½ teaspoon soda
½ teaspoon nutmeg
½ cup nuts
1 teaspoon cinnamon
¼ teaspoon cloves
½ cup citron, sliced

Bring honey to boil. Remove from fire and add brown sugar. Cool and add beaten egg and lemon juice. Mix and sift together dry ingredients. Stir into honey mixture. Add citron, nuts and lemon peel. Let stand in ice box over night. Roll out to 1-3 inch thickness. Cut into rounds and place 2 inches apart on baking sheet. Decorate with whole almonds. Bake 15 minutes in a moderate oven. Mrs. Jas. L. Davidson.

Chow Mien

Cook a box of narrow width noodles in boiling water to which has been added 1 tablespoon salt, until they are done, but do not let them become mushy. Pour them into a colander and let cool water run over them. Drain all the water off and fry the noodles in butter. Do not stir them too often and they will have a nice brown crust on the bottom when they are fried satisfactorily (as you like them). Turn into a large platter. On these fried noodles goes a meat and vegetable mixture made is follows: Mix 1 cup chopped meat (any kind) with ½ teaspoon corn starch and ½ teaspoon salt and 3 teaspoons soy bean sauce. Fry until brown and add 1 medium sized onion, cut fine; 1 stalk celery, cut fine, and 1 cup canned mushrooms. Cook 3 minutes. Then add sauce made of 1 teaspoon corn starch, dissolved in 4 teaspoons soy bean sauce, 1 teaspoon sugar and 1-3 cup water. After adding this sauce to the meat mixture, bring it all to a boil and pour it over the noodles in the platter.

Mrs. W. P. Yeatman.

Devonshire Cream, or Process of Making Clouted Cream

Milk taken from the cow in the evening is put into a tin dish and left to stand till the following morning, by which time there is a surface of cream. This is not disturbed until the tin dish with its contents is placed over a small charcoal fire in a grate which is fixed upon a stand where it remains simmering, but is not allowed to boil. When it has thus stood long enough according to the judgment of the person who attends it, the dish is taken from the fire and placed to cool and when cold the surface is taken off with a large tin ladle perforated with small holes through which the milky part passes and leaves only the thick substance called clouted cream upon the ladle.

From the Farrington Diary, published 1808-1809.

"With pies and tarts at dinner clouted cream is served, a luxury peculiar to Devonshire. It makes a richness for those who have the power of a strong digestion."

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